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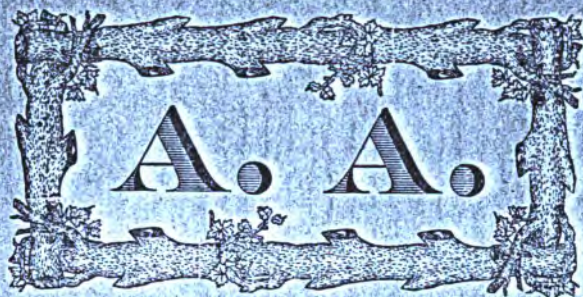
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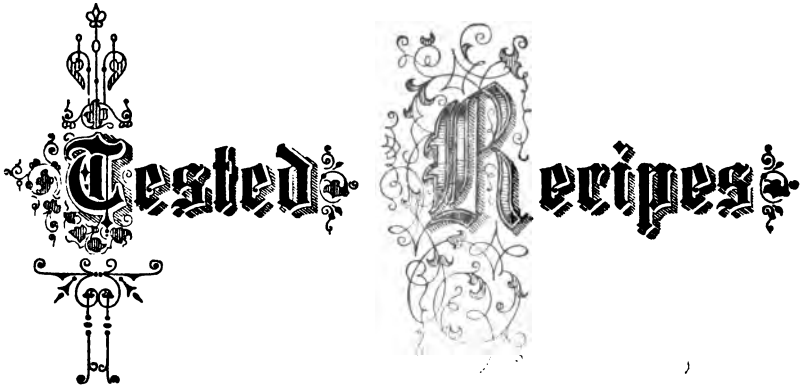
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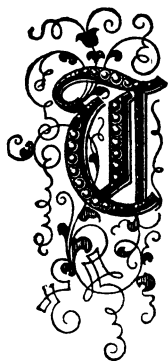
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THE A. A. Cook Book contains a collection of more than Three Hundred Recipes, contributed by our friends.

With few exceptions, every recipe is one which has been tested in our circle of acquaintances, and the other recipes are selected from the best authorities on cooking in the country.

Before presenting this our second edition to the public, the first has been carefully revised, and many new recipes have been added.

We trust something helpful to the young housekeeper may be found in these pages, and that the housewife of experience may look with favor upon this effort of two young people.

We would call attention to those who have honored us with their advertisements, and as a token of appreciation to them, we most heartily urge that you will extend to them your patronage.

To our contributors, and to those who have encouraged us in this work, we express our sincerest thanks.

A. A.

A. A.



We may live without poetry, music and art :
We may live without conscience and live without heart :
We may live without friends : we may live without books,
But civilized man cannot live without cooks.

OWEN MEREDITH.



TESTED RECIPES.

BREAD, ETC.



READ and BISCUITS should rise in a moderately warm place. If too cold, they will be heavy; if too hot, they will be sour. They should rise to twice the original size before being baked. If the milk is not too sour, an equal quantity of cream of tartar used with the soda will prevent biscuits from looking yellow. Biscuits and rolls require a hotter oven than bread, and a longer time to rise.

Wheat Bread.

(1)

Put 2 quarts of flour into a pan; mix with it $\frac{1}{2}$ teaspoonful salt and 1 tablespoonful sugar. Into the center of the flour pour 1 gill yeast, or $\frac{1}{2}$ compressed yeast cake soaked in $\frac{1}{2}$ cup warm water; stir in enough milk to knead well; about a pint will do. Knead for 20 minutes. You may use part water, instead of all milk, and put in 1 tablespoonful lard. Let it rise over night, and knead into two loaves in the morning; let it rise again, and bake. In cold weather, warm the flour and milk or water before mixing.

Grandma's Brown Bread.

(2)

1 $\frac{1}{2}$ cups Indian meal scalded, 1 $\frac{1}{2}$ cups rye meal, $\frac{1}{2}$ cup molasses, 1 teaspoonful soda, 1 cup sour milk, salt. Steam four or five hours.

Graham Bread. (3)

2 cups graham flour, 1 cup wheat flour, 2 cups butter-milk or sour milk, $\frac{1}{2}$ cup molasses, 1 teaspoonful soda, salt. Bake, or let it rise and then steam it.

Rye Bread. (4)

Make like wheat bread, only put into the baking-pan when first kneaded and let it rise once.

Raised Biscuit. (5)

2 quarts sifted flour, 1 pint milk, 2 tablespoonfuls lard, 2 tablespoonfuls sugar, $\frac{1}{2}$ cup yeast, salt. Rub the lard and flour together, then mix as you would bread. When kneaded the second time, roll out and cut with a small cutter.

Baking Powder Biscuit. (6)

1 quart flour, 2 heaping teaspoonfuls baking powder, 1 tablespoonful shortening, a little salt. Mix powder, shortening and salt well into the flour. Wet with sweet milk stiff enough to roll, but do not knead. Cut with biscuit-cutter, and bake 15 minutes.

Sour Milk Biscuit. (7)

1 quart sifted flour, 1 teaspoonful salt, 1 small teaspoonful soda, and $\frac{1}{2}$ teaspoonful cream tartar; mix thoroughly together; then add a heaping tablespoonful lard, and sufficient sour milk or buttermilk to make a slack dough. Roll out the dough, and cut into biscuits. Bake immediately.

Breakfast Puffs. (8)

2 cups Indian meal, 1 cup flour, $\frac{1}{3}$ cup melted butter, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ pint sour milk, 1 egg, 1 teaspoonful soda. Bake in small pans.

Buns. (9)

Make like raised biscuits; add 1 cup sugar, a little nutmeg and currants if you like.

Baking Powder. (10)

8 oz. flour, 8 oz. bi-carbonate soda, 7 oz. tartaric acid ; mix thoroughly and sift.

Corn Fritters. (11)

1 pint green corn cut from the cob, 2 eggs well beaten, 2 tablespoonfuls melted butter, $\frac{1}{2}$ cup sweet milk, and flour to make a batter. Fry in hot lard, or as you would griddle-cakes.

Corn Muffins. (12)

1 pint milk, 1 cup corn meal, 2 cups flour, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup butter, 3 eggs, 4 teaspoonfuls baking powder, 1 teaspoonful salt. Eggs should be beaten quite light. Bake in gem-irons or cup cake-tins. MRS. LUCY HANCOCK.

Dumplings. (13)

2 cups milk, a little salt, 2 heaping teaspoonfuls baking powder, flour enough to make a stiff batter. Drop the dumplings on the top of a stew, being careful not to have enough water to cover them. Boil about 20 minutes.

MRS. W. H. ADAMS.

Flannel Cakes. (14)

1 teaspoonful butter, 1 pint flour, 1 teaspoonful salt, 2 eggs, 2 cups milk, 2 teaspoonfuls baking powder. Rub the butter into the flour and add the salt. Beat the yolks of the eggs light, add the milk, and when well beaten stir into the flour until quite smooth. Beat the whites light, add them and lastly the baking powder, and bake on a hot griddle.

Fried Bread. (15)

1 egg, 1 cup water, a little salt. Dip dry pieces of bread into the mixture, and fry until brown.

French Toast. (16)

3 beaten eggs, 1 pint milk, salt. Dip slices of bread into the mixture, and fry a light brown. Serve hot.

Aunt Jennie's Gems. (17)

1 pint flour, 2 teaspoonfuls baking powder, salt; sift together. Add 3 tablespoonfuls melted butter, 2 eggs, 1 cup milk. Bake in hot gem-pans one-half hour.

Aunt Lucy's Gems. (18)

1 cup milk, 1 cup water, salt, 1 egg, graham flour to make a thin batter. Have the gem-irons hot, and bake in a hot oven.

Graham Gems. (19)

1 pint sour milk, 1 teaspoonful soda, 1 egg, 1 tablespoonful shortening, graham flour enough to make a stiff batter. Bake in hot gem-irons.

Graham Wafers. (20)

Mix $\frac{1}{3}$ cup shortening with $\frac{1}{3}$ cup sugar and $\frac{1}{2}$ teaspoonful salt. Rub this mixture into 1 pint white flour and 1 pint graham flour mixed. Wet with cold water into a very stiff dough. Knead it well, and roll out very thin. Cut in squares, and bake quickly.

Grandma's Johnny-Cake. (21)

1 cup Indian meal, 1 cup wheat flour, $\frac{1}{2}$ cup sugar, 1 egg, 1 cup milk, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda, salt.

Griddle-Cakes. (22)

1 pint sour milk or part buttermilk, 1 teaspoonful each of soda and cream tartar, salt, and flour to make a batter. Fry on a hot griddle.

Pop-Overs. (23)

1 pint flour, 1 pint milk, 3 eggs, butter size of walnut, salt. Beat well. Bake in very hot gem-irons 15 minutes.

Potato Yeast. (24)

Tie a handful of hops in a cloth, and boil them with $\frac{1}{2}$ dozen pared potatoes. Mash the potatoes, and put them with the strained hop water over the fire; thicken with 3 or 4 tablespoonfuls flour. Let it stand away from the fire till lukewarm, then put in 1 cup of good yeast, and keep the mixture at blood-heat until it rises.

Parker House Rolls. (25)

2 quarts flour; in the center of the flour put 3 tablespoonfuls butter, salt, and 1 tablespoonful sugar; pour over this 1 pint scalded milk cooled, $\frac{1}{2}$ cup yeast. When the sponge is light, knead 15 minutes. Let it rise, knead again, and cut into round cakes; flatten each with a rolling-pin. Put a small piece of butter on the top of each, and turn it over on itself. Let them rise, and bake in a quick oven.

Rusk. (26)

1 quart bread dough, 1 cup butter, 1 cup sugar, 2 beaten eggs; mix, and let rise. Roll out, and cut with biscuit-cutter. Let rise again very light and bake.

Grandma Adams' Soft Cake. (27)

Mix like griddle-cakes, only stiffer, and add 2 tablespoonfuls molasses. Fry in large cakes. Serve with butter.

Twin Mountain Muffins. (28)

Cream $\frac{1}{2}$ cup butter, then add gradually $\frac{1}{2}$ cup sugar. Beat 2 eggs and add to the mixture. Mix 4 teaspoonfuls baking powder and 1 teaspoonful salt with 1 quart flour. Add to the first mixture, alternating with 1 cup milk. Drop from the spoon into buttered muffin-pans. Bake about 25 minutes in a moderate oven.

Waffles.

(29)

1 pint sweet milk, $\frac{1}{2}$ cup butter, sifted flour to make a soft batter, the well-beaten yolks of 3 eggs, then the beaten whites, and lastly, just before baking, add 2 teaspoonfuls baking powder; beat very hard for a few minutes. Cook in waffle-irons.

Whole Wheat Gems.

(30)

2 eggs, $\frac{1}{2}$ pint milk, 1 tablespoonful melted butter, 1 teaspoonful salt, $1\frac{1}{2}$ cups whole wheat flour, 2 teaspoonfuls baking powder. Mix the flour and baking powder together, stir in the melted butter and the milk, then the eggs well beaten. Beat the whole until light and foamy, and nearly fill the gem-pans which should be hot and well greased. Bake 30 minutes.

Yorkshire Pudding.

(31)

TO BE EATEN WITH ROAST BEEF.— $1\frac{1}{2}$ pints milk, 7 tablespoonfuls flour in a little of the milk, and salt; mix smooth, add 3 beaten eggs; bake in a shallow pan 1 hour, cut in squares, and put around the beef.

Oatmeal Biscuits.

(32)

Pour 1 pint scalded milk on 2 cups rolled oats. When cool enough, add a little salt, 1 tablespoonful sugar, $\frac{1}{2}$ yeast cake dissolved in a little water, and flour enough to mould. When light, spread on the board and smear well with soft butter, roll up and knead a little, form in little rolls, let rise the second time and bake.

Stale Biscuits, Rolls or Buns may be Freshened

By dipping them into cold water, and putting them in a hot oven a few minutes.

A piece of salt pork on a fork is better than lard for greasing a griddle.

CAKE.



MAKE CAKE in an earthen dish. A fine granulated sugar is best for most cakes. Beat yolks and whites separately in all fine cakes; a dessertspoonful of water beaten with the eggs makes cake lighter. A cake beaten long is fine-grained. Cakes with much shortening require a moderate oven; without shortening, a quick oven. Some use part pastry and part bread flour for cake.

Do not move a cake until you think it is done; when done, take it out of the pan, and stand it on a sieve or cloth to cool; or stand it on the side in the pan, to prevent falling.

In icing cake, use a broad knife, and dip it in cold water.

A dessertspoonful of water beaten with egg frosting will prevent it from cracking.

Aunt Polly's Cake. (33)

2 cups sugar, 1 cup butter, $\frac{1}{2}$ cup sour milk, 1 cup raisins, 2 eggs, 1 teaspoonful saleratus; spice to taste, flour to make a very stiff batter.

Cake Without Eggs. (34)

2 cups flour, 2 teaspoonfuls cream tartar, 1 teaspoonful soda mixed with the flour, 1 cup sweet milk, 1 cup sugar, and 1 large spoonful butter or lard. Beat all together, and bake in a quick oven.

Chocolate Cake. (35)

1 cup sugar, a piece of butter the size of a butternut, 1 square Baker's chocolate grated, and melted in water, $1\frac{1}{2}$ cups flour, $1\frac{1}{2}$ teaspoonfuls baking powder, $\frac{1}{2}$ cup milk.

Chocolate Marble Cake. (36)

$\frac{1}{2}$ cup butter and 1 cup sugar beaten to a cream, $\frac{1}{2}$ cup sweet milk, $1\frac{1}{2}$ cups flour, 1 teaspoonful baking powder, whites of 4 eggs added last. Take 1 cup of this mixture, add to it 5 tablespoonfuls grated chocolate wet with milk, and flavor with vanilla. Put a layer of white batter in cake-pan, and drop on chocolate batter with a spoon. Pour over it the remaining batter, and bake. Ice with chocolate.

Cocoanut Cake. (37)

$2\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter, $3\frac{1}{2}$ cups flour, 3 eggs, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda, 1 cocoanut grated, rind of 1 lemon grated. Beat the whites of the eggs to a froth, and stir in just before baking. This makes 2 loaves.

Coffee Cake. (38)

1 cup molasses, 1 cup sugar, 1 cup butter, 1 cup strong coffee, 1 cup raisins, 1 cup currants, 1 teaspoonful soda, 2 teaspoonfuls cream tartar, and flour to make a stiff batter.

Corn-starch Cake. (39)

1 cup sugar, 1 cup flour, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup corn-starch, $\frac{1}{2}$ cup sweet milk, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda. Cream the butter and sugar, add milk, sift the other ingredients together, and add whites of 3 eggs beaten to a froth. Flavor with vanilla.

Cream Puffs. (40)

$\frac{1}{2}$ cup of butter melted in 1 cup of hot water; put on stove to boil; while boiling, stir in 1 cup flour; take off and let cool; when cool, stir in 3 eggs one after the other without beating. Drop on buttered tins, and bake in hot oven 20 or 30 minutes.

FILLING.—Make a custard with 1 cup milk, 1 egg, $\frac{1}{2}$ cup sugar; thicken with 2 tablespoonfuls of flour, and flavor with vanilla. Cut open the puffs, and put in the filling.

Delicious Cake. (41)

2 cups sugar, 1 cup butter; cream together; add 1 cup milk, 3 cups flour, 3 eggs (yolks and whites beaten separately), 1 teaspoonful soda and 2 teaspoonfuls cream tartar dissolved in the milk. Flavor to taste.

Dorcas Cake. (42)

Whites of 3 eggs, 1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, 2 cups flour, and 1 teaspoonful baking powder. Bake in two layers, or in one cake. Frost with the yolks of 2 eggs beaten with 10 tablespoonfuls sugar; flavor. Also called Ice Cream Cake.

Drusie's Cream Cake. (43)

$\frac{3}{4}$ cup sugar, 1 cup flour, $\frac{1}{2}$ teaspoonful butter, 1 tablespoonful water, 2 teaspoonfuls cream tartar, 1 teaspoonful soda, 1 egg and the white of another. When baked, split open and put in the cream. For cream: 1 cup milk, $\frac{1}{2}$ cup sugar, yolk of an egg, 2 teaspoonfuls corn-starch or flour.

Dried Apple Cake. (44)

Soak 3 cups of dried apple over night in warm water. Chop slightly in the morning, and simmer two hours or more in 2 cups molasses. Make a cake of 2 eggs, 1 cup sugar, 1 cup sweet milk, $\frac{3}{4}$ cup butter, $1\frac{1}{2}$ teaspoonfuls soda, flour to make a rather thick batter, and spices in plenty. Add the apple, and bake in quick oven.

Dominoes. (45)

Bake any plain cake in a dripping-pan, but do not have it over $\frac{3}{4}$ in. thick when done. When cool, frost and mark into oblongs like dominoes, only larger. When the frosting has hardened a little, dip a pointed piece of wood into melted chocolate and make the lines and dots corresponding to those on dominoes. Nice for picnics or children's parties.

French Cake. (46)

3 cups sifted flour well mixed with 3 teaspoonfuls baking powder, 3 well-beaten eggs, 2 cups sugar, $\frac{1}{2}$ cup butter, 1 cup milk. Raisins and spice if you like, but it is good plain.

Fruit Cake. (47)

2 cups raisins, 4 eggs, $1\frac{1}{2}$ cups butter, 1 cup sugar, $1\frac{1}{2}$ cups molasses, cinnamon, nutmeg and clove to taste, 1 teaspoonful soda, 5 cups flour. This makes two loaves.

Gold Cake. (48)

1 cup sugar, 2 tablespoonfuls butter, 1 cup sweet milk, 2 heaping cups flour, the yolks of 3 eggs, 1 teaspoonful baking powder.

Grandma's Gingerbread. (49)

1 cup cream, 1 cup molasses, 1 tablespoonful of ginger, 1 teaspoonful soda dissolved in vinegar, salt, and flour enough to make hard.

Soft Gingerbread. (50)

1 cup molasses; stir very thick with flour; add $1\frac{1}{2}$ tablespoonfuls lard, 1 cup boiling water, 2 teaspoonfuls soda, and 1 teaspoonful ginger. To make elderberry gingerbread, stir in 1 cup fresh elderberries in their season.

Grandma Ripley's Wedding Cake. (51)

2 lbs. and 2 oz. flour, 1 lb. and 9 oz. sugar, 1 lb. and 3 oz. butter, 1 pint and 1 gill cream, $1\frac{1}{4}$ teaspoonfuls soda, 6 eggs, 3 nutmegs, cinnamon and other spice to taste, raisins, currants and citron.

Good Cheap Dark Cake. (52)

1 cup milk, $\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups sugar, 3 cups flour, 1 egg, 1 cup raisins, 2 tablespoonfuls molasses, 1 teaspoonful soda, cinnamon and clove. One large loaf.

MRS. A. L. BENNETT.

Lady Fingers. (53)

1 cup sugar, $\frac{1}{2}$ cup butter; beat together; add 1 egg, $\frac{1}{4}$ cup milk, 1 pint flour, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda, 1 teaspoonful vanilla. Cut in little strips, roll in sugar, and bake in a quick oven. Use your hands to roll them.

Layer Cake, No. 1. (54)

1 cup sugar, 1 dessertspoonful butter, 2 cups flour, 1 egg, 1 teaspoonful soda, 2 teaspoonfuls cream tartar, and 1 cup milk. This makes three layers.

Layer Cake, No. 2. (55)

1 cup sugar, 2 eggs, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ teaspoonful soda, 1 teaspoonful cream tartar, $1\frac{1}{2}$ cups flour; use 1 teaspoonful baking powder instead of the soda and cream tartar, if you wish.

Layer Cake, No. 3. (56)

Beat 3 eggs for 5 minutes; add $1\frac{1}{2}$ cups sugar, and beat 3 minutes; add $\frac{1}{2}$ cup cold water, $1\frac{3}{4}$ cups flour, 1 heaping teaspoonful baking powder. Bake in three layers.

Ribbon Layer Cake. (57)

$1\frac{1}{2}$ cups sugar, 1 tablespoonful shortening, 1 cup milk, 2 eggs, 2 level teaspoonfuls baking powder, $2\frac{1}{2}$ cups flour. Mix all but the eggs together and beat well, then divide into three parts; put the whites of eggs into one, the yolks into another, and into the last put all kinds of spice or 1 tablespoonful cocoa. Bake in jelly-tins.

Mrs. Munsell's Layer Cake. (58)

2 cups sugar, $\frac{2}{3}$ cup butter, 1 cup milk, 3 cups flour, 3 eggs, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda. Bake half the mixture in two jelly-tins. To the remainder add 1 tablespoonful molasses, 1 cup raisins, $\frac{1}{2}$ cup currants, citron, 1 teaspoonful cloves, cinnamon and nutmeg. Place the dark layer between the light ones.

FILLINGS FOR LAYER CAKE.**APPLE.**

(59)

1 grated sour apple and 1 cup powdered sugar well mixed; add the white of an egg, beaten to a froth, and a little nutmeg. Spread between the layers.

CARAMEL.

(60)

No. 1.—2 cups granulated sugar, $\frac{1}{2}$ cup milk, and a piece of butter the size of a walnut. Let it boil, then add a teaspoonful of vanilla. Stir until cold, then spread on cake.

No. 2.—2 cups light brown sugar, 1 tablespoonful butter, 1 cup cream or milk, 1 teaspoonful vanilla. Mix all together, and boil slowly until quite thick or candied. Spread when nearly cold.

CHOCOLATE.

(61)

No. 1.—Scrape or grate 1 square of Baker's chocolate; melt over tea-kettle. In another basin put 1 cup brown sugar, butter the size of a walnut, $1\frac{1}{2}$ tablespoonfuls water; heat until it boils, not after, stirring to prevent burning. Pour in with the chocolate, a little at a time, let it come to a boil, and remove from the fire; when nearly cold, flavor with vanilla, and spread.

No. 2.—2 cups confectionery sugar, 2 tablespoonfuls cocoa, 1 teaspoonful vanilla, and enough water to make it spread easily.

No. 3.—Whites of 2 eggs and confectionery sugar beaten together; 1 square chocolate dissolved and poured into the icing; mix thoroughly.

CINNAMON.

(62)

Yolks of 2 eggs well beaten, 1 cup sugar, 2 tablespoonfuls cream and 1 of cinnamon.

COCOANUT, No. 1. (63)

1 cup boiling water, $\frac{3}{4}$ cup sugar, butter size of a walnut ;
boil all together and add $1\frac{1}{2}$ cups cocoanut.

COCOANUT, No. 2. (64)

Whites of 2 eggs, 8 teaspoonfuls sugar ; flavor. Spread
on each layer, and sprinkle with cocoanut.

CREAM. (65)

2 eggs, 1 cup sugar, $\frac{1}{2}$ cup flour or 2 tablespoonfuls corn-
starch, 1 pint milk. Boil in a double boiler ; when cold,
flavor with vanilla.

FIG. (66)

$\frac{1}{2}$ lb. figs chopped very fine, 1 cup sugar, 1 cup water ;
cook very slowly until it forms a thick paste.

ORANGE. (67)

White of 1 egg, juice and grated rind of 1 orange ; add
sugar to make it stiff enough for frosting.

RAISIN. (68)

1 cup sugar and a little water ; boil together until it will
harden when dropped into cold water ; remove from the
fire, and add the beaten white of 1 egg and 1 cup chopped
raisins ; spread on cake quickly. MRS. A. L. BENNETT.

WALNUT. (69)

Make Caramel Filling No. 1, and stir in 1 cup chopped
walnut meats.

YELLOW. (70)

Yolks of 2 eggs beaten thoroughly, sugar to thicken,
and vanilla.

Monterey Cake. (71)

1 cup sugar, 1 cup flour, 2 teaspoonfuls cream tartar, and
3 eggs ; beat until smooth ; add 1 teaspoonful soda dissolved
in 2 tablespoonfuls water. Bake in a large dripping-pan.
When done, turn it out on a flat surface, and spread with
jelly, chocolate or any other filling. Roll up when warm.

Marble Cake. (72)

Make Layer Cake No. 1, and take out about a third of the mixture, and add to it 1 tablespoonful molasses, cloves, cinnamon and nutmeg, and a little more flour. Put a layer of the light part into the baking-pan, then some of the dark part; continue.

Mock Raised Cake. (73)

1 cup sugar, 1 cup milk, $\frac{1}{4}$ cup shortening, 1 teaspoonful soda, 2 teaspoonfuls cream tartar, raisins and nutmeg, flour to make stiff.

McDonald Cake. (74)

1 cup butter and $1\frac{1}{2}$ cups sugar creamed, yolks of 4 eggs, 1 teaspoonful of lemon or vanilla, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup corn-starch, $1\frac{1}{2}$ cups flour, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda, whites of 4 eggs. Mix in the order given, and bake in two shallow pans in a moderate oven.

Pork Cake. (75)

$\frac{1}{2}$ lb. fat pork chopped fine, 1 cup boiling water, 1 cup molasses, 1 cup sugar, 1 cup chopped raisins, 1 teaspoonful cream tartar, 1 teaspoonful soda, cinnamon, nutmeg and cloves, and about 5 cups flour. 2 loaves. If you wish to make it a fruit cake, add 1 cup currants and $\frac{1}{4}$ lb. citron chopped fine.

Quick Loaf Cake. (76)

2 cups sugar, $\frac{2}{3}$ cup butter, $1\frac{1}{2}$ cups milk, $3\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoonful soda, 1 teaspoonful cream tartar, 2 eggs, nutmeg and raisins.

Aunt Malantha's Raised Cake. (77)

3 cups sugar, $1\frac{1}{2}$ cups butter, 2 quarts flour, 2 eggs, 1 gill yeast, $1\frac{1}{2}$ pints milk, 1 nutmeg, 1 lb. raisins, 1 teaspoonful soda. Mix together the flour, yeast, milk, and 1 cup sugar; let it rise over night, or until very light. Then stir in the other ingredients, and let it rise again after putting into the baking-tins.

Raised Cake. (78)

8 cups flour, 3 cups shortening (part lard), 4 cups sugar, 2 cents' worth distilled yeast, 2 eggs; nutmeg and fruit to taste. 4 loaves.

MRS. A. L. BENNETT.

Snow Cake. (79)

$\frac{3}{4}$ cup butter, 2 cups sugar, 1 cup milk, 1 cup corn-starch, 2 cups flour, $1\frac{1}{2}$ teaspoonfuls baking powder. Mix corn-starch, flour and baking powder together, add butter and sugar with milk, lastly the whites of 7 eggs, and 1 teaspoonful vanilla. 2 loaves.

Society Cake. (80)

2 cups sugar, $\frac{2}{3}$ cup butter, 1 cup water, 3 eggs, 1 teaspoonful soda, 2 teaspoonfuls cream tartar. Stir the butter and sugar to a cream, and make about as thick as stirred cake. 2 loaves.

Spice Cake. (81)

1 cup brown sugar, 1 dessertspoonful butter, 2 scant cups flour, cloves, cinnamon, nutmeg, 1 teaspoonful soda, and 1 cup buttermilk or sour milk; an egg can be used or not.

Cream Sponge Cake. (82)

2 eggs broken into a cup; fill with sweet cream; add 1 cup sugar, $1\frac{1}{2}$ cups flour, 2 teaspoonfuls cream tartar, 1 teaspoonful soda. The cream must be very thin; if too rich, the cake will fall.

Delicious Sponge Cake. (83)

2 eggs, whites and yolks beaten separately; mix nearly all of one cup of sugar with the whites, the rest with the yolks. Add 1 cup flour, and 1 generous teaspoonful baking powder. After mixing all these well together, add $\frac{1}{2}$ cup boiling water; flavor.

Edith's Sponge Cake. (84).

2 eggs, yolks and whites beaten separately, $\frac{3}{4}$ cup sugar, 1 cup flour with 1 teaspoonful baking powder, 4 tablespoonfuls cold water.

Water Cake. (85)

2 cups flour, $\frac{1}{2}$ cup butter, 1 cup sugar, 1 cup cold water, 2 teaspoonfuls baking powder, nutmeg and raisins if desired.

Walnut Cake. (86)

1 $\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter, 2 cups flour, whites of 4 eggs, $\frac{3}{4}$ cup milk, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda, 1 cup walnut meats.

Wedding Cake. (87)

5 lbs. flour, 2 lbs. butter, 2 $\frac{1}{2}$ lbs. sugar, 6 eggs, 1 pint yeast, 6 lbs. fruit, 1 oz. nutmeg, 1 oz. cinnamon, 1 quart milk.

This recipe is one hundred years old.

White Cake. (88)

$\frac{1}{2}$ cup butter, 2 cups sugar, 3 cups flour, 2 teaspoonfuls baking powder, 1 cup sweet milk, whites of 4 eggs beaten stiff and added last; flavor to taste.

FROSTINGS FOR CAKE.**CHOCOLATE CREAM.** (89)

Make a soft frosting of 1 cup confectionery sugar, $\frac{1}{2}$ teaspoonful vanilla, and enough water to spread well. Spread on cake. When hardened a little, spread melted chocolate over it.

EGG FROSTING. (90)

Beat the white of 1 egg to a stiff froth; add flavoring and sugar enough to spread well.

SOFT FROSTING. (91)

1 cup sugar; add water enough to moisten; heat until the sugar is all melted, but do not stir it. Add the beaten white of 1 egg gradually, and keep stirring until cool.

WHIPPED CREAM.

(92)

1 cup thick, sweet cream, very cold; sweeten to taste; beat until very stiff. Add lemon or vanilla before using.

WHIPPED CREAM AND BANANA.

(93)

Slice bananas, and stir them through a cup of rich cream, which has been whipped to a stiff froth.



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COOKIES.

Brown Sugar Cookies. (94)



ONE cup brown sugar, $\frac{1}{2}$ cup cream, 1 teaspoonful soda, 1 teaspoonful ginger, and flour to make a stiff dough.

Cakes Without Eggs. (95)

1 cup sugar, $\frac{2}{3}$ cup butter, 1 cup sour milk, 1 teaspoonful soda, caraway seeds, and flour enough to roll. Cut in fancy shapes, and while warm dust with a little cinnamon.

Chocolate Cookies. (96)

$\frac{1}{2}$ cup shortening, 2 cups sugar, 4 eggs, 1 cup grated chocolate, $\frac{1}{2}$ teaspoonful soda, 1 teaspoonful cream tartar. Cream the sugar and shortening together, put in the eggs one at a time, add the chocolate; add flour in which the soda and cream tartar have been well mixed. Mix stiff and roll thin.

Cocoanut Cookies. (97)

1 cup sugar, $\frac{1}{3}$ cup butter, 1 egg, 2 tablespoonfuls milk, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda, 1 cup cocoanut, flour.

Drop Cookies. (98)

1 cup molasses, 5 cups flour, 1 cup sugar, 1 egg, $\frac{1}{2}$ cup shortening, 1 teaspoonful soda, 1 cup water, 1 tablespoonful ginger. Drop on cooky-tins in tablespoonfuls. Add cinnamon, nutmeg and clove instead of ginger for spice cookies.

Drop Sugar Cookies. (99)

2 cups sugar, 1 cup shortening, 1 cup sour milk, 4 cups flour, 2 eggs, $\frac{1}{2}$ teaspoonful soda, nutmeg. Drop on tins and bake.

Fruit Cookies. (100)

1 $\frac{1}{2}$ cups brown sugar, $\frac{1}{2}$ cup lard and butter mixed, 1 egg, 4 tablespoonfuls sweet milk, 1 teaspoonful soda, 1 cup chopped raisins, nutmeg, cloves and cinnamon. Make quite stiff, roll thin, and bake in quick oven.

Grandma Chapin's Cookies. (101)

1 cup cream, 1 cup sugar, 1 egg, 1 teaspoonful soda, a pinch of salt, nutmeg, flour.

Ginger Cookies. (102)

1 cup molasses, 4 tablespoonfuls water, 4 tablespoonfuls shortening, 1 teaspoonful soda, 1 teaspoonful ginger, a little salt, flour.

Oatmeal Cookies. (103)

4 cups rolled oats, 2 cups wheat flour, 1 cup sugar, 2 tablespoonfuls of shortening, 1 egg, 2 tablespoonfuls sour milk, $\frac{1}{2}$ cup molasses, 1 teaspoonful soda, salt; roll out and bake. If necessary, add more rolled oats.

Sugar Cookies. (104)

2 cups sugar, 1 cup butter, 1 cup milk, 1 egg, nutmeg, $\frac{1}{2}$ teaspoonful soda, flour; roll thin, and bake in a quick oven. 1 teaspoonful baking powder may be used instead of soda.

Alice's Ginger Snaps. (105)

2 cups brown sugar and 2 cups molasses; set on the stove and let it boil; 2 eggs, 2 dessertspoonfuls soda, 4 tablespoonfuls vinegar, 1 tablespoonful ginger, cinnamon, nutmeg, and a little salt. Stir thick with flour, and roll out thin. This makes ten dozen.

Grandma's Ginger Snaps. (106)

1 cup molasses, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup lard; boil; when cold, add ginger, salt, soda and flour.

Ginger Crisps. (107)

1 cup each of sugar, molasses, and shortening, 1 teaspoonful soda, 1 tablespoonful each of vinegar and ginger, 2 eggs, flour sufficient to roll. Cut out and bake quickly.

Snickerdoodles. (108)

4 cups flour, 2 cups sugar, 1 cup milk, $\frac{3}{4}$ cup butter, 2 eggs, 2 teaspoonfuls cream tartar, 1 teaspoonful soda. Drop in a pan, and sprinkle a little cinnamon and sugar over each one.

DESSERTS.

Apple Frosting Pudding. (109)



GRATE 1 large apple, and sprinkle over it 1 cup sugar as you grate it, to keep it from turning dark. Beat into this the white of 1 egg, and beat it for $\frac{1}{2}$ hour, all the time. Heap this up in the middle of a glass dish, and pour a custard around it.

Apple Pudding (Steamed). (110)

Fill a small dish with sliced tart apples; steam 10 minutes. Make a crust of 1 pint flour, 1 tablespoonful lard, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda, 1 cup milk. Place the crust over the apple; steam $\frac{1}{2}$ hour; then turn from the dish, and put a little sugar and nutmeg over the apples. Serve with a sweet sauce.

Apple Tapioca. (111)

To $\frac{1}{2}$ cup tapioca add $1\frac{1}{2}$ pints cold water. Let it cook until clear, stirring often to prevent burning; add $\frac{1}{2}$ cup sugar; flavor with nutmeg. Pare and core 8 tart apples; place in a deep dish, and over them pour the tapioca. Bake until apples are soft. Serve cold, with cream and sugar.

Apple Dumplings. (112)

Pare and core as many tart apples as you wish. Make a rich soda biscuit crust; roll out pieces of crust $\frac{1}{2}$ in. thick, and cover the apples with them; put in a large pan, 1 cup water, 1 cup sugar, butter size of an egg. Place

the dumplings in this, and bake a light brown. Take the liquor that is left in the pan, add more water if necessary, and thicken with 1 tablespoonful of corn-starch dissolved in cold water for a sauce. Other sauce may be used.

Apple Porcupine. (113)

Make a syrup of 1 cup sugar, 1 cup water, 2 or 3 sticks of cinnamon; boil slowly 10 minutes, skimming well. Pare and core 8 or 10 apples; cook in the syrup until tender; arrange 6 of them in a mound on a platter, leaving the others to cook soft; pour the soft apple over the mound of apple; cover with the whites of 4 eggs and $\frac{1}{2}$ cup powdered sugar beaten to a froth. Blanch 20 almonds; cut each half, lengthwise, into four pieces, and stick them into the frosting, points up.

Apple Snow. (114)

Stew some sour apples in a little water until soft. Sweeten to taste, and pour into a deep glass dish; over this pour a custard made of $1\frac{1}{2}$ cups milk, 1 egg and yolk of another, 2 heaping tablespoonfuls sugar; beat up the white of 1 egg with 1 tablespoonful sugar, and heap lightly on the custard.

Blanc-mange to Please the Children. (115)

1 pint milk. Set the dish in a kettle of boiling water. 2 tablespoonfuls corn-starch moistened in cold milk; salt and flavor. When milk boils, add corn-starch, and stir until it thickens. Pour into a wet mold or dish. To 1 pint milk add 1 tablespoonful corn-starch, 1 egg, salt, and a different flavor. Pour on first layer. To another pint of milk add 2 tablespoonfuls corn-starch, 1 square of grated chocolate, and pinch of salt. Pour over second layer. Cool one layer while another is being made. Serve with milk and sugar.

Boiled Custard. (116)

Put 1 quart milk in double boiler; beat together 1 egg and the yolk of another, 3 tablespoonfuls sugar, 1 tablespoonful corn-starch, and stir into the milk when it is hot. Cook until it thickens. When cool, frost with the white of the egg and 1 tablespoonful sugar. The 2 eggs may be used in the custard.

Chocolate Custard. (117)

1 quart milk, 2 eggs, $2\frac{1}{2}$ heaping tablespoonfuls corn-starch, 2 tablespoonfuls grated chocolate, 6 tablespoonfuls sugar. Heat the milk almost to boiling. Beat the eggs, add the corn-starch and work it until free from lumps; then add the chocolate and sugar, wet with milk enough to thin it so it can be poured; pour the whole into the hot milk, and stir until it thickens. Cool a little, and pour into custard cups.

Charlotte Russe. (118)

3 eggs (yolks and whites beaten separately), 1 cup sugar with the yolks, 1 cup flour, $\frac{3}{4}$ cup water, 2 teaspoonfuls baking powder; bake in a deep pudding-dish.

FILLING.—1 pint cream, $\frac{1}{2}$ box gelatine dissolved in $\frac{1}{2}$ pint milk; heat the milk after the gelatine is dissolved, cool and beat with the cream; sweeten to taste and flavor. Split the loaf of cake; put the lower half in the pudding-dish which it fits; put in the cream, and cover with the other half of cake. Put on a soft icing.

Coffee Blanc-mange. (119)

$\frac{1}{3}$ box of gelatine dissolved in $\frac{1}{2}$ cup of milk; when thoroughly dissolved, add another $\frac{1}{2}$ cup milk, 1 large cup strong coffee heated to the boiling point, $\frac{1}{2}$ cup sugar, 2 eggs well-beaten; pour into a mold or dish. Serve with whipped cream and sugar.

Coffee Jelly. (120)

$\frac{1}{2}$ box gelatine dissolved in $\frac{1}{2}$ pint hot water; stir this into 1 pint strong coffee, boiling hot; add small cup sugar; strain into mold while hot; when cold, remove from the mold, and serve with whipped cream, or milk and sugar. In summer, gelatine desserts must be put on ice, or they will not harden.

Corn-starch Pudding. (121)

$1\frac{1}{2}$ tablespoonfuls corn-starch, 1 quart milk, 1 egg, a little salt, 4 tablespoonfuls sugar. Heat the milk nearly to boiling; add the corn-starch dissolved in a little cold milk, then the egg; let it boil up once or twice, stirring briskly; flavor to taste.

Cottage Pudding. (122)

1 cup sugar, 1 cup sweet milk, $\frac{1}{2}$ cup melted butter, 1 egg, 2 small teaspoonfuls cream tartar, 1 teaspoonful soda, 1 pint flour; bake $\frac{3}{4}$ hour. Serve with sauce.

Cracker Pudding. (123)

1 egg beaten, 3 tablespoonfuls sugar, 2 cups milk, 3 milk crackers, rolled, pinch of salt, nutmeg and raisins. Bake, and serve with butter and sugar.

Cracker Pudding. (124)

18 crackers soaked in 1 quart milk until soft, then bake $\frac{3}{4}$ hour.

SAUCE.—1 pint water thickened with 2 tablespoonfuls corn-starch, 1 cup sugar, small piece of butter, flavoring; remove from the stove, and stir in 1 beaten egg.

Cranberry Pudding. (125)

1 well-beaten egg, 1 cup sweet milk, in which dissolve 1 teaspoonful soda, 1 heaping teaspoonful cream tartar sifted and mixed with 2 cups flour and a little salt. Add 1 cup cranberries, and steam $1\frac{1}{4}$ hours. Serve with sweet sauce.

Chocolate Pudding. (126)

2 cups milk, 1 square grated chocolate, 1 cup sugar; put in double boiler, and when hot thicken with 2 tablespoonfuls of corn-starch dissolved in $\frac{1}{2}$ cup water; flavor with vanilla. Steam small pieces of dry cake, put in a deep dish, and pour the custard over them. Serve cold.

English Pudding. (127)

$\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ cup chopped raisins, $\frac{1}{2}$ cup molasses, 2 cups flour, 1 teaspoonful soda, $\frac{1}{2}$ teaspoonful different spices. Steam $1\frac{1}{2}$ hours. Serve with English Pudding Sauce (see recipe, page 39).

Fig Pudding. (128)

$\frac{1}{2}$ lb. figs chopped fine, 1 cup suet chopped fine, 1 cup bread crumbs, 1 tablespoonful sugar, 3 eggs, 1 cup milk, cinnamon and nutmeg to taste. Steam 3 hours. Serve with sauce.

Fruit Cream. (129)

Beat sweetened cream stiff. Rub through a sieve any kind of fruit, as strawberries, peaches, etc., and mix with the cream just before serving.

Graham Pudding. (130)

3 cups graham flour, $\frac{1}{2}$ cup melted butter, 1 cup molasses, 1 cup sweet milk, 2 eggs, 2 teaspoonfuls soda, 1 cup raisins, nutmeg, cloves, cinnamon and salt. Steam $2\frac{1}{2}$ hours. Serve with sauce.

Hasty Pudding. (131)

Put a little salt into boiling water, and sift Indian meal slowly into it, stirring constantly. Take care not to get it too thick. Serve with milk, and maple syrup, if desired.

Huckleberry Puffs. (132)

Sift 1 pint flour, a little salt and $\frac{1}{4}$ teaspoonful soda together; add 1 beaten egg, and sour milk enough to make a batter. Into well-greased teacups place three layers of batter, alternating with two layers of huckleberries. Put into steamer, tightly covered, and steam $\frac{1}{2}$ hour or more. Serve with sweetened berry juice, or sweetened cream.

Lemon Jelly. (133)

Soak 1 box gelatine in 1 quart hot water, and stir until gelatine dissolves; into this squeeze the juice of 5 lemons, and add 1 cup sugar. Strain, put on the stove, and let it boil 10 minutes; strain again, and pour into dish to cool.

Ice Cream, No. 1. (134)

1 quart milk, 3 eggs, 4 heaping tablespoonfuls sugar. Put milk into double boiler, and, when it is scalded, stir in the sugar and eggs; stir until it is as thick as cream, when cold. Flavor, and freeze.

Ice Cream, No. 2. (135)

Whip and flavor sweetened cream, and freeze it. In winter stir in fresh snow instead of freezing it.

Indian Pudding. (136)

Scald 1 quart milk; wet 1 cup Indian meal and 3 tablespoonfuls wheat flour in cold milk, and stir it into the boiling milk; add 1 cup sugar, 1 teaspoonful cinnamon and $\frac{1}{2}$ teaspoonful salt. Pour the batter into a two-quart dish, and fill with cold milk. Mix, and bake slowly 4 or 5 hours. Skim milk makes the best pudding.

Minute Pudding. (137)

1 quart milk; when it boils, add 1 beaten egg, into which $\frac{1}{2}$ cup milk, a little salt and flour have been stirred; thicken with more flour, and serve hot, with milk and sugar.

Mountain Dew Pudding. (138)

3 crackers rolled, 1 pint sweet milk, yolks of 2 eggs, and a small piece of butter. Bake $\frac{1}{2}$ hour. Beat the whites of the eggs to a stiff froth, add 1 cup of sugar, pour it over the pudding, and let it brown.

Orange Pudding. (139)

Cut 4 large oranges into small pieces, and sprinkle 1 cup of sugar over them. Make a boiled custard (see recipe, page 31), and when it is cool, pour over the oranges. Good with or without frosting.

Orange Baskets. (140)

Take as many oranges as desired, and cut them the round way, just in the middle of the orange, excepting two places about $\frac{1}{4}$ in. wide, on opposite sides. Then cut this narrow strip the other way, so as to have perfectly round baskets with a handle. Remove the pulp, fill these baskets with orange jelly, and place green leaves with them when served. To make the jelly, soak $\frac{1}{2}$ box gelatine in $\frac{1}{2}$ cup hot water until dissolved. Add 1 cup sugar, the juice of 1 lemon and 3 oranges, and 1 cup boiling water. Strain, and when partly cool turn into the "baskets" and set on ice.

Peach Pudding. (141)

Fill a pudding-dish with whole peeled peaches, and pour over them 2 cups water; cover closely, and bake until peaches are tender; then drain off the juice and let it stand until cool. Add to it 1 pint sweet milk, 4 well-beaten eggs, 1 small cup flour with 1 teaspoonful baking powder mixed into it, 1 cup sugar, 1 tablespoonful melted butter, and a pinch of salt. Beat 3 or 4 minutes, and pour over the peaches. Bake until a rich brown, and serve with cream.

Peach Cottage Pudding. (142)

Stir sliced peaches into a batter made of $\frac{1}{2}$ cup sugar, 3 tablespoonfuls melted butter, 1 beaten egg, 1 cup milk, 1 pint flour, 3 teaspoonfuls baking powder. Bake in loaf, and serve with hard sauce.

Poor Man's Pudding. (143)

1 cup chopped pork, 1 cup chopped raisins or any dried fruit, 1 cup molasses, 1 cup sour milk, 3 cups flour, 1 teaspoonful saleratus. Steam 3 hours, and serve with warm sauce.

Pop Corn Pudding. (144)

Roll 1 pint of freshly popped corn; add to it $1\frac{1}{2}$ pints milk, $\frac{1}{2}$ cup sugar, 3 eggs well-beaten, a little salt, and nutmeg. Bake like a custard; 20 minutes ought to be sufficient.

Queen of Puddings. (145)

1 pint white bread crumbs put into 1 quart milk; add 1 cup sugar, yolks of 4 eggs, the grated rind of 1 lemon, 2 tablespoonfuls butter; bake. Spread over the pudding a layer of jelly. Beat the whites of the eggs to a froth, add $\frac{1}{2}$ cup sugar, and spread over the pudding; brown slightly.

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Raspberry Charlotte. (146)

Butter a pudding-dish, and cover the bottom with fine bread crumbs; add bits of butter; put over this a layer of ripe raspberries, and sprinkle well with sugar; continue until your dish is full. Bake $\frac{1}{2}$ hour with cover over it. Remove cover, and brown. Serve hot, with cream. Use half the quantity of crumbs that you do fruit.

Rice Pudding. (147)

Stir into 1 pint boiling milk, 1 cup cooked rice, $\frac{1}{2}$ cup sugar, the yolks of 2 well-beaten eggs, a little salt, cinna-

mon and nutmeg. Boil all together, stirring constantly until it thickens ; remove from the stove, and stir in gradually the beaten white of 1 egg. Frost with the other white.

Short-Cake. (148)

1 quart flour, a little salt, 1 tablespoonful shortening, 2 heaping teaspoonfuls baking powder, milk enough to make a dough that can be rolled ; bake, split open, spread with butter, and fill.

Apple Short-Cake. (149)

Stew sour apples until very soft, spread over bottom layer of short-cake, cover with top layer, and spread with apple.

SAUCE.—Cream 1 cup sugar and 2 tablespoonfuls butter ; add nutmeg ; over this pour 1 pint of boiling milk which has been thickened with 1 heaping tablespoonful of flour. Stir well together. If you do not care for the sauce, mix sugar and spice with the apple before filling short-cake.

Blueberry Short-Cake. (150)

Take canned berries ; drain off the juice ; use the juice with a little milk to make sauce like that for Apple Short-Cake. Spread short-cake with the berries, and serve hot.

Orange Short-Cake. (151)

Spread the short-cake with oranges cut in small pieces, and sprinkle well with sugar.

Strawberry Short-Cake. (152)

Spread the short-cake with mashed berries and sugar ; pour cream over it.

Snow Pudding. (153)

$\frac{1}{2}$ box gelatine dissolved in 1 pint boiling water (stir all the time until dissolved), 2 cups sugar, and juice of 1

lemon; strain, and put on ice until it thickens; then add the whites of 3 eggs; beat well together, and put on ice. Serve with whipped cream, or a custard made of the yolks of eggs.

Steamed Rolls. (154)

1 quart flour, 2 teaspoonfuls cream tartar, 1 teaspoonful soda, water or sweet milk to make a batter. Roll out $\frac{1}{2}$ in. thick, and spread thickly over with any kind of fruit, preserve or jelly. Roll up same as jelly roll, place in a cloth, and steam $1\frac{1}{2}$ hours. Leave the cloth loose so the pudding can rise. Serve with sweet sauce.

Steamed Pudding. (155)

1 cup chopped suet, 1 cup chopped raisins, $\frac{1}{2}$ cup molasses, 3 cups flour before sifting, 1 cup milk, 1 teaspoonful saleratus; steam two hours. Serve with sauce.

Strawberry Dumpling. (156)

2 cups flour, $\frac{1}{2}$ teaspoonful baking powder; $\frac{1}{2}$ lb. beef suet, with skin removed, and chopped very fine; 1 cup water. Place flour sifted with powder in a bowl; add suet and water; mix into a dough. Line 6 greased cups with the paste rolled thin; nearly fill with strawberries; sweeten and cover with paste; put in stewpan, with boiling water to reach half way up the cups. Steam $\frac{3}{4}$ hour; turn into a dish, sift sugar over them, and serve with sauce.

Sweet Apple Pudding. (157)

1 pint scalded milk, $\frac{1}{2}$ pint Indian meal, 1 cup molasses, salt, 6 sweet apples cut in slices; mix, and bake 5 hours.

Tapioca Cream. (158)

Cover 3 tablespoonfuls tapioca with water; let it stand over night; pour off the water, and put it into 1 quart of milk, over the fire; when it boils, stir in the yolks of 3 eggs, $\frac{2}{3}$ cup sugar, pinch of salt; stir until it thickens; remove, and frost with the whites of the eggs.

Tapioca Pudding. (159)

1 cup tapioca, 2 cups cold water; soak over night; then add 2 cups sugar, a little salt and nutmeg, and steam 3 hours. Over it pour 1 quart milk, 3 eggs, 1 cup sugar, and bake $\frac{3}{4}$ hour. A small piece of butter and raisins may be added.

Tutti Frutti. (160)

Dissolve $\frac{1}{4}$ box gelatine in 1 pint of boiling water; add the juice of 1 lemon, and 1 cup sugar; when cool, strain into a glass dish. Peel 1 orange, tear it in sections, take out white fibers and seeds, and put in the jelly; also, slice into it 1 banana; set on ice to harden.

Vanilla Snow. (161)

Cook 1 cup of rice in a covered dish to keep it white; when nearly done, add 1 cup cream, a pinch of salt, the beaten whites of 2 eggs, and 1 cup sugar. Flavor with vanilla. Pile in a glass dish, and dot with jelly. Serve with cream and sugar.

PUDDING SAUCES. (162)

CREAMY SAUCE.— $\frac{1}{2}$ cup butter, 1 cup powdered sugar, 3 tablespoonfuls cream or milk; beat butter and sugar to a cream; add milk or cream slowly, place in a dish in boiling water, and stir until smooth. Flavor.

(163)

ENGLISH PUDDING SAUCE.— $\frac{1}{2}$ cup butter and 1 cup sugar beaten to a cream; add the yolk and white of one egg beaten separately, $1\frac{1}{2}$ cups boiling water, and flavor with vanilla.

(164)

HARD SAUCE.— $\frac{1}{2}$ cup butter and 1 cup fine sugar creamed. Put on plate and grate nutmeg over it. Keep it cool.

(165)

MOLASSES SAUCE.—2 cups molasses and 1 tablespoonful butter boiled together; flavor with $\frac{1}{4}$ teaspoonful each of ginger and cinnamon. Serve hot.

(166)

ORANGE SAUCE.—To 1 tablespoonful corn-starch, add 2 tablespoonfuls sugar, juice of 2 oranges, and $\frac{1}{2}$ pint water; stir over the fire until it boils.

(167)

SAUCE.—Butter, sugar and a little flour beaten together; pour boiling water over them, add 1 tablespoonful vinegar, and flavor with lemon.

(168)

SUBSTITUTE FOR CREAM.—Boil $\frac{3}{4}$ pint milk; beat the yolk of 1 egg and 1 level teaspoonful flour with sugar enough to make very sweet; stir into the boiling milk; let it cool, and flavor.

(169)

SPICE SAUCE.—Boil $\frac{3}{4}$ pint water and 1 cup sugar 20 minutes; remove from fire, and add 1 teaspoonful each of mace, clove and ginger.

(170)

VINEGAR SAUCE.— $1\frac{1}{2}$ cups sugar, $1\frac{1}{2}$ tablespoonfuls flour in a little water, 2 tablespoonfuls vinegar, $\frac{1}{4}$ grated nutmeg, and pinch of salt; over this pour $1\frac{1}{2}$ pints boiling water, and boil 10 minutes. When you remove it from the fire, add 1 dessertspoonful butter.

Lemon Cream.

(171)

Dissolve $\frac{1}{2}$ box gelatine in $\frac{1}{2}$ cup boiling water; add the juice of 4 lemons, and $1\frac{1}{2}$ cups sugar. Strain, and when cold so that it begins to thicken, add $1\frac{1}{2}$ pints cream whipped until it is stiff. Pour into a mold and set on ice.

Cocoanut or Pineapple Cream can be made by using, instead of the lemon juice, 2 cups grated cocoanut or 1 pineapple shredded.

DOUGHNUTS.



WHEN anything is to be cooked in fat, it must be hot enough to brown a piece of bread while you count 40 clock ticks; for dough, count 60. Always have plenty of lard; anything fried in a little, will be full of grease. The same lard may be used many times, if strained and clarified with a few pieces of raw potato.

Apple Fritters. (172)

Slice tart apples; make a batter of 2 eggs, 1 cup milk, salt and flour; add the apples, and drop by spoonfuls into hot fat; fry a rich brown.

Baptist Dip. (173)

Roll light dough very thin; cut with a small biscuit-cutter, or in squares with a knife; fry in hot lard to a light brown; remove with wire spoon, and place in colander to remove fat. Prepare milk or cream gravy, as for common toast, and immerse the cakes.

Buttermilk Doughnuts. (174)

1 cup buttermilk, 1 teaspoonful soda, $\frac{1}{2}$ teaspoonful cream tartar, nutmeg, 1 cup sugar, flour enough to roll out. Cut out and fry in hot fat.

Crullers. (175)

3 cups sugar, 2 cups milk, $\frac{1}{3}$ cup butter, 4 eggs, 2 teaspoonfuls soda, 4 teaspoonfuls cream tartar, lemon to flavor. Mix butter and sugar, then yolks of eggs beaten, and whites of eggs; add milk and flour alternately. 75 crullers.

Grandma Ripley's Crullers. (176)

2 tablespoonfuls melted butter, 4 eggs, 3 tablespoonfuls sugar, nutmeg, flour; roll thin and fry.

Doughnuts, No. 1. (177)

1 cup milk, $\frac{1}{2}$ cup sugar, pinch of cinnamon, salt, 2 heaping teaspoonfuls baking powder, and flour to roll; cut in strips; twist and fry.

Doughnuts, No. 2. (178)

1 cup sugar, 1 cup sweet milk, 1 egg, 2 teaspoonfuls baking powder, nutmeg, flour. Fry in hot fat.

Sour Milk Doughnuts. (179)

1 cup sugar, 1 cup sour milk, 1 egg, 1 teaspoonful soda, $\frac{1}{2}$ teaspoonful cream tartar, nutmeg and flour.

Mrs. Chauncey's Nut Cakes. (180)

Take a pint basin, put in it 1 cup of cream; fill the basin with buttermilk; add 1 cup sugar, 1 egg, $\frac{1}{2}$ teaspoonful soda, flour.

Raised Doughnuts Without Milk or Eggs. (181)

1 cake yeast, 1 quart warm water; stir to a batter with St. Louis flour, in the afternoon. Let it rise until very light. Add 2 cups sugar, 1 cup lard, nutmeg, and 3 large mashed potatoes; stir stiff enough to roll. Cut out in the morning, lay on a cloth, and let rise again. Take what you wish to fry at one time, put on a plate in the oven until very warm, then fry in hot fat.

Raised Doughnuts. (182)

3 cups milk, 2 cups sugar, 1 cup melted lard, 1 cup distilled yeast, 2 eggs, nutmeg; let it rise over night; mold; let rise again; cut out, and let rise until quite light; turn once so they will rise evenly, then fry in hot lard.

PIES.

Crust for Pies and Tarts.



CREAM PIE CRUST: 1 cup sour cream, about $\frac{1}{2}$ cup water, a pinch of saleratus and a little salt; mix hard; this will make crust for 2 pies.

PIE CRUST: 4 cups flour, 1 cup lard, and a pinch of salt; mix with water until it can be rolled out; this will make crust for 4 pies, if you use a large cup.

TARTS: Use 3 cups flour; the rest the same as in the last recipe for pie crust.

Apple Pie, No. 1. (183)

Line a pie-plate with crust; fill with tart sliced apples; add about 1 cup sugar; season with grated nutmeg, or cinnamon, or both. Cover with crust, cutting a slit in the center. Pinch edges together tightly.

Apple Pie, No. 2. (184)

Line plate with crust, and fill with sliced apples; put on top crust, pressing the edges together lightly. When baked, remove top crust, and season to taste with sugar, butter and spice; cover again with top crust.

This can be made by omitting bottom crust. When baked, turn pie on to another plate, and season as above.

Apple Cream Pie. (185)

Line plate with crust; fill with sliced apples; add $\frac{3}{4}$ cup sugar, and pour over it 1 cup cream; grate over it a little nutmeg. Bake without top crust.

Apple Custard Pie. (186)

1 large sweet apple, grated, $\frac{1}{2}$ cup sugar, 1 egg, a little salt, 1 scant pint of milk. Bake in 1 crust.

Cranberry and Raisin Pie. (187)

1 coffee-cup cranberries chopped, 1 coffee-cup raisins chopped, 1 cup sugar, 1 tablespoonful corn-starch dissolved in a little cold water. Pour on boiling water until it is the consistency of cooked starch, and mix all together. 2 pies.

Cranberry Pie. (188)

1 quart cranberries, chopped fine; $\frac{1}{2}$ cup molasses, 2 cups sugar, 1 tablespoonful corn-starch; dissolve the corn-starch in a little cold water, then pour on it $1\frac{1}{2}$ cups hot water; mix all together, and make into 4 pies with 2 crusts.

Cranberry Tart Pie. (189)

Line pie-plate with crust; fill with cranberry sauce (see recipe, page 65), and put strips of crust over the top.

Cream Pie. (190)

1 pint of milk set into boiling water; add pinch of salt and a small piece of butter; when milk boils, add $\frac{1}{2}$ cup sugar, yolks of 2 eggs and 1 tablespoonful corn-starch, beaten together. Stir until it thickens, then remove from the stove, and pour into a crust already baked. Frost with the whites of the eggs. If you wish two crusts, use only 1 egg.

Custard Pie. (191)

3 eggs and 3 heaping tablespoonfuls sugar beaten together; add milk enough to fill the plate, and flavor with nutmeg. This will make 1 large pie.

Cocoanut Pie. (192)

Same as Custard Pie, with $\frac{1}{2}$ cup of cocoanut added.

Lemon Pie. (193)

The juice and grated rind of 2 lemons, $\frac{1}{2}$ cup chopped raisins, 2 cups water, 2 cups sugar, $\frac{1}{2}$ cup molasses, and a small piece of butter. Boil all together, and when it boils, thicken with 3 tablespoonfuls of flour. Just before filling the pies, beat 1 egg and stir it in. Bake with 2 crusts. This makes 3 large pies.

Aunt Carrie's Lemon Pie. (194)

Grated rind and juice of 1 lemon, yolks of 2 eggs, 1 cup sugar, $\frac{3}{4}$ cup milk; beat together; then add the whites of the eggs beaten to a stiff froth. Bake with 1 crust.

Lemon Custard Pie. (195)

$1\frac{1}{2}$ tablespoonfuls corn-starch, 1 cup sugar, the juice and grated rind of 1 lemon, 1 cup boiling water. Dissolve the corn-starch in cold water; then stir in the sugar; let it boil. When done, stir in the yolk of 1 egg, then the lemon juice and rind. Bake the crust first; put in the filling; beat the white of the egg with sugar, and spread over the top. Set in the oven to brown.

Lemon Tarts. (196)

The juice and grated rind of 2 lemons, 2 cups sugar, butter the size of an egg, 3 eggs. Cook over steam until it thickens. When cold, fill tart crusts with the jelly.

Mince Pie. (197)

2 lbs. lean beef, boiled and chopped fine; 1 lb. beef suet, cleared of strings and minced; measure the beef and suet in a cup, and add twice as many cups of apple, pared and chopped fine, 2 lbs. raisins, seeded and chopped, currants and citron if liked, 2 tablespoonfuls cinnamon, 1 tablespoonful each of mace, clove, allspice and salt, 1 nutmeg; sweeten to taste with molasses, and add a little water in

which meat was boiled. Cook over kettle of hot water. This makes about 20 pies.

Mock Mince Pie. (198)

6 crackers, 2 cups boiling water, $1\frac{1}{2}$ cups sugar, 1 cup molasses, 1 cup chopped raisins, $\frac{1}{2}$ cup vinegar, small piece of butter, salt and spice to taste. 2 crusts.

Pine-apple Pie. (199)

1 pine-apple, chopped, 1 cup sugar, and a little water; boil until tender. Bake in 2 crusts.

Prune Pie. (200)

Stew the prunes, and remove the stones; add salt, and sweeten to taste. Bake in 2 crusts.

Peach Pie. (201)

Line the pie-plate with rich crust; fill with ripe, juicy peaches, peeled and cut in quarters; sprinkle well with sugar, and cover with a thin crust. Bake half an hour.

Pumpkin Pie. (202)

1 cup boiled and sifted pumpkin, 3 cups milk, 1 egg, $\frac{2}{3}$ cup sugar, a little salt, $\frac{2}{3}$ teaspoonful ginger, nutmeg and cinnamon. If you prefer, use 1 or 2 crackers rolled fine instead of the egg. Bake in a deep plate. Make Squash Pie the same way.

Rhubarb Pie. (203)

Peel the rhubarb, cut into small pieces, pour boiling water over it, and let it stand 10 minutes. Drain, fill plate and cover with 1 cup sugar. 2 crusts.

Silver Pie. (204)

1 large potato, peeled and grated; grated rind of 1 lemon, and the chopped pulp after the white covering has been removed; the white of 1 egg well-beaten, 1 cup sugar and 1 cup of water. When baked, frost with the white of 1 egg

and 1 tablespoonful of sugar beaten together. Slightly brown in the oven.

Bake a custard pie in a moderate oven, until a knife stuck in the center will come out free from milk; do not let it bake too long.

When pies have two crusts, pinch the edges tightly together, run a knife around the edge of the plate under the lower crust and lift it a little; this will prevent the juice from running out.

FISH AND OYSTERS

Baked Shad. (205)



LAY fish in shallow pan, salt, and add a little water; bake 20 minutes; then spread a dressing over it, and bake until done.

Baked Salt Salmon Trout. (206)

Freshen the fish, put in dripping-pan, cover with cream, and bake 1½ hours.

Clam Chowder. (207)

½ peck round clams; boil them to remove the shells; save the liquor, and add more water if necessary; chop 3 onions fine, and add to the broth; fry 3 or 4 slices of salt pork brown, cut in small pieces, and add to the broth; boil ½ hour. Chop the clams fine; put them with butter and crackers into the broth; cook a short time; salt and pepper to taste.

Codfish Balls. (208)

1 pint picked up codfish; 1 quart potatoes, cut into small pieces; boil all together; drain well; mix with 2 beaten eggs, butter and pepper; form into balls, and fry in hot lard.

Fish Chowder. (209)

Cut 2 lbs. uncooked fish into small pieces; pare and slice 5 large potatoes; put a layer of fish in the bottom of the kettle, then a layer of potatoes, a little chopped onion,

salt and pepper, then a layer of broken crackers; continue until fish is used; just cover with cold water, and simmer gently for 30 minutes.

Salmon Croquettes. (210)

½ can salmon picked up fine, 9 or more crackers rolled fine, 1 egg, salt and pepper, and milk enough to make a thin batter; fry like griddle-cakes. Any kind of cooked fish can be used instead of salmon.

Broiled Oysters. (211)

Drain, and season the oysters with salt and pepper; dip in melted butter, then in bread crumbs, and broil over a clear fire until a very light brown.

Escalloped Oysters. (212)

1 pint oysters, 1 quart crackers rolled fine and moistened with milk, salt, and 1 beaten egg; put in a layer of crackers, then one of oysters, making three layers of crackers and two of oysters, seasoned with butter and pepper; bake in a hot oven.

Fried Oysters. (213)

Select large ones, drain, roll each one in beaten egg with 1 tablespoonful water added, then in cracker crumbs; fry in hot lard or butter.

Roast Oysters on Toast. (214)

Drain some large oysters; spread as many as possible on slices of buttered toast; season with salt, pepper and bits of butter. Put in a hot oven until the edges of the oysters curl, and serve at once.

Oyster Stew. (215)

Put water, or milk, or both, over the fire; when boiling, put in the oysters and let them boil up; then remove quickly, and season with salt, pepper and butter.

Oyster Pie. (216)

Line a three-quart dish with good, rich paste; fill with oysters and plenty of broth; put pieces of butter over them, and season with pepper and salt; cover with a paste $\frac{1}{2}$ in. thick, and bake 1 hour.

Baked Codfish. (217)

Pick up fine 1 cup salt codfish, freshen it a little; mix with it 2 cups mashed potato, 1 pint milk, 2 beaten eggs, butter and pepper. Put into a baking-dish and bake $\frac{1}{2}$ hour.

Codfish Omelet. (218)

To each cup of shredded codfish allow 1 cup of milk and 1 egg. Sprinkle the fish with pepper. Make a cream sauce by putting 1 tablespoonful of butter into a sauce-pan; when melted, add 2 tablespoonfuls flour, and let it cook to prevent it browning. When smooth, pour in slowly 1 pint milk. Let it boil 2 minutes and pour over the codfish and egg. Bake $\frac{1}{2}$ hour. If the codfish is very salt, freshen it.

Dressing for Meat or Fish. (219)

$\frac{1}{4}$ lb. salt pork chopped fine, 4 or 6 slices dry bread chopped; turn on cold water until moist; add 1 egg, a little salt, pepper, and sage if you like it.

EGGS.

Baked Eggs. (220)



EAT a gem-iron. Put a piece of butter and 1 egg in each part, and bake a few minutes.

Boiled Eggs. (221)

Put the eggs into boiling water, and boil,—for a soft egg, 3 minutes; for a hard one, 5 minutes or more.

Delicate Boiled Eggs. (222)

Put the eggs into boiling water and set on the back of the stove; let them stand 10 or 15 minutes; they will have a jelly-like appearance.

Dropped Eggs. (223)

Boiling water, salted; stir the water briskly; when it whirls in the dish, break in an egg; cooked in this way, the white will remain whole; serve with salt, pepper and butter.

Eggs Cooked in Milk. (224)

Let milk come up to a boil, and break in the eggs; serve each one with a little of the milk, salt, pepper and butter.

Egg Sandwiches. (225)

The yolks of hard-boiled eggs, mashed very smoothly; season with pepper and salt; spread on thin slice of buttered bread.

Egg Batter. (226)

Fry 4 or 5 slices of pork, until brown; beat up 2 eggs; add 1 heaping tablespoonful of flour, 2 tablespoonfuls of milk, salt and pepper; pour over the pork; turn, so as to cook it on both sides.

Omelet, No. 1. (227)

Beat the yolks of 4 eggs; add $1\frac{1}{2}$ cups milk, pinch of salt, 2 level tablespoonfuls of flour, and the whites beaten to a stiff froth; mix, and bake 15 minutes.

Omelet, No. 2. (228)

1 egg beaten, 1 heaping tablespoonful corn-starch, 1 cup milk, salt; beat together, and pour half in a hot buttered pan; roll up when browned; then fry the other half. This makes a good breakfast for two.

Plain Omelet. (229)

4 eggs, 1 teaspoonful salt, 2 tablespoonfuls milk, 1 tablespoonful butter. Beat the eggs, and add the salt and milk. Have the spider very hot. Put in the butter, and pour in the beaten egg. Shake vigorously on the hottest part of the stove until the egg begins to thicken; then let it stand a few seconds to brown. Run a knife between the sides of the omelet and the pan, and turn into a hot dish. Serve at once. To make Ham Omelet, add 3 tablespoonfuls of cooked chopped ham as soon as omelet begins to thicken.

Scrambled Eggs. (230)

Boil 1 cup milk; stir in 4 well-beaten eggs, and a little salt and butter; keep stirring until it bubbles, then serve on buttered toast.

Steamed Eggs. (231)

Butter a tin plate, and break in your eggs; set in a steamer and steam until the whites are cooked. They may be steamed in tea or egg cups.

SOUPS AND MEATS.

Bean Soup.

(232)



ONE cup of beans soaked over night in cold water. In the morning, pour off the water; add 3 pints fresh water; simmer until soft, keeping 3 pints water in the kettle; rub through a strainer, and add water to make as thin as desired; add 1 tablespoonful butter; let it boil up; add salt, pepper, and $\frac{1}{2}$ teaspoonful sugar. Serve with croutons.

Beef Soup.

(233)

2 lbs. lean beef, cut into small pieces; add $2\frac{1}{2}$ quarts water, and let it simmer slowly 3 hours; then add 1 onion sliced thin, 1 small slice of carrot, 1 stalk of celery; simmer slowly, strain, and season with salt and pepper.

Clam Soup.

(234)

2 quarts soft-shelled clams; separate the hard part from the soft, and put the hard part into 2 quarts water; boil 3 or 4 hours; strain the liquor from the clams; add the soft part; let it come to a boil; add 1 cup milk or cream, a little butter, and thicken with flour.

Corn Soup.

(235)

1 can or 4 ears of corn chopped fine, 1 pint milk, 1 quart boiling water, 2 tablespoonfuls flour, 2 eggs, $\frac{1}{4}$ teaspoonful pepper, and salt to taste; boil the corn 2 hours, rub through a sieve, and return to the saucepan with a little

sugar, pepper and salt; stir in melted butter with the flour; add the boiling milk to the beaten eggs, and stir in the soup.

Potato Soup. (236)

Pour 2 quarts water on 6 or 7 potatoes; boil; take up the potatoes, mash and return to the same water, with pepper, salt, butter and 1 quart milk. Simmer slowly.

Tomato Soup. (237)

1 can tomatoes, 2 quarts water, 1 onion chopped fine, salt and pepper; cook all together $1\frac{1}{2}$ hours; add 2 tablespoonfuls flour wet in 1 cup cold milk, and 2 tablespoonfuls butter.

White Soup. (238)

Cut the meat from a knuckle of veal into small pieces; when it boils, skim well; let it simmer 4 or 5 hours; add pepper and salt, boil 10 minutes, and add 1 cup milk and 1 ounce butter; just before serving, stir in quickly the well-beaten yolks of 3 or 4 eggs.

Croutons. (239)

Remove the crust from stale bread, cut in $\frac{1}{2}$ in. cubes; fry in very hot lard $\frac{1}{2}$ minute; drain, sprinkle with salt. Serve with soups.

Meat Balls for Soup. (240)

Chop cold fresh meat very fine; add flour enough to make it into balls the size of a marble. Roll in flour, and fry until brown. Drop them into soups.

Beef à la Mode. (241)

3 pounds round steak chopped fine, 2 well-beaten eggs, 4 soda crackers rolled fine, 1 teaspoonful each of salt and sage, $\frac{1}{2}$ teaspoonful pepper, 2 tablespoonfuls milk; mix well, make into a loaf, and bake two hours.

Beef Balls. (242)

Chop cold beef fine; mix with beaten egg, melted butter, salt and pepper; flour your hands, roll into balls, and fry in hot lard.

Beef Pates. (243)

Mince cooked beef, fat and lean, very fine; season with pepper, salt and gravy; put in patty-pans or cup-cake-tins, and fill with mashed potatoes; put a bit of butter on each, and brown in a hot oven.

Beef Stew. (244)

Put beef into cold water; salt, and boil until tender; slice in onions, 1 turnip, and potatoes; add a little red pepper, and $\frac{1}{2}$ cup of rice if desired. Drop dumplings over the top and boil 20 minutes. (See recipe for dumplings, page 11).

Boned Chicken. (245)

Boil the chicken, in as little water as possible, until it is tender enough to slip from the bones easily; then chop the meat a little, and put back into the broth; season with pepper, salt and butter; cook a little more, and put into a mold.

Chicken Glacé. (246)

Boil a chicken tender; strip the meat from the bones; lay it on a dish, alternating the dark and light meat; dissolve $\frac{1}{2}$ box gelatine in a little cold water; when it is dissolved, pour 3 cups of the hot liquor in which the chicken was boiled into it; pour over the chicken, and when cold turn on a platter and serve.

Chicken in Blanket. (247)

Split a tender chicken as for broiling; roast; prepare a dressing as for roast chicken; when the chicken is tender, spread the dressing over it and let it brown.

Chicken Pie. (248)

Line a dish with dough, made like baking-powder biscuit, only with more shortening; cut out the dough in the bottom of the dish, if you wish; put in a layer of chicken which has been cooked tender, salt, pepper, and bits of butter; put in another layer of chicken; season; continue until dish is full; then pour over the chicken the liquor in which it was boiled; cover with a crust 1 in. thick, with a slit in the center. Bake until the crust is done; serve with the hot gravy in which the chicken was boiled.

Chicken (Pressed). (249)

Boil 1 chicken very tender, remove the bones, and place the meat in a mold or dish; boil down the liquor, season with salt and pepper, and pour over the chicken; the liquor will jelly the meat so it can be turned out nicely.

Chicken Stew. (250)

Cut up 1 chicken; put it into cold water; add salt, and cook until tender; it requires from 2 to 5 hours to cook a fowl, according to its age; when the chicken is tender, drop in the dumplings and cook about 20 minutes; take out the dumplings and chicken, and thicken the broth with a little flour, if desired; add pepper and butter, and pour over the chicken. Serve dumplings on separate platter. Short-cake broken into pieces, with the chicken and gravy poured over it, may be used instead of dumplings.

Croquettes, Beef. (251)

Chop some cold beef fine; beat 2 eggs and mix with the meat; add a little milk, melted butter, pepper and salt. Make into little cakes, and fry like griddle-cakes.

Croquettes, Ham. (252)

1 lb. cooked ham chopped very fine; mix with it 2 beaten eggs, $\frac{1}{2}$ teaspoonful of salt, and $\frac{1}{2}$ lb. of stale

bread soaked in cold water until soft and then drained; when thoroughly mixed, wet your hands in cold water, make the mixture into cork-shaped rolls, dip into flour, and fry them in hot lard until very brown.

Croquettes of Odds and Ends. (253)

These are made from the "left-overs." For example: a little dried beef with the gravy, a little mutton, beef, and lean pork, a cooked egg, a little chopped potato, a little mashed potato, a dumpling crumbed and moistened; these things minced fine, seasoned with salt and pepper, mixed with 1 egg and a little flour, a little boiling water if needed, made into balls and fried in a frying-kettle, are very nice. If stale bread is used, care must be taken to have it sufficiently moistened.

Chipped Beef. (254)

Place chipped beef in a saucepan; add a little cold water to freshen it; when the water becomes hot, pour it off, and add milk or cream; when it boils up, thicken with a little flour, and add a piece of butter. Pour into a dish in which a well-beaten egg has been placed, and stir well together. The egg may be omitted.

Fried Pork with Cream Gravy. (255)

Freshen thin slices of salt pork, by pouring cold water over them and letting it come to a boil; pour it off and fry the pork brown; place in a dish, pour off the fat, and make a gravy the same as for chipped beef, and pour over the pork.

Hash on Rice Toast. (256)

Pour boiled rice into a pan, put weight on it, and place it on the ice; cut into $\frac{1}{2}$ in. slices, fry brown, and butter them; chop chicken, or veal, season with pepper and salt, spread over each slice of toast, with a poached egg on top if desired.

Liver Hash. (257)

Boil liver tender, chop fine, and heat in a pan with butter, pepper and salt; add a little flour and 1 teaspoonful of Worcestershire sauce.

Meat Pie. (258)

Use crust as for chicken pie; fill, the same as chicken pie, with small pieces of beef, or fresh lean pork boiled tender.

Meat on Toast. (259)

Butter some slices of moistened toast, and pour over them minced beef, seasoned with butter, pepper and salt, and cook in a little water; any odd bits of meat may be used for this; or they make a good breakfast dish without the toast.

Mock Duck. (260)

Spread turkey dressing on a thick round of beef-steak; roll up, tie and roast; baste often; serve with gravy.

Mutton Fluff. (261)

3 lbs. breast of mutton; boil until the bones can be removed easily; lay it out flat, spread with a dressing and roll it up and tie; put some of the dressing on the outside, and bake $\frac{1}{2}$ hour; if you boil the mutton long and slowly, the strong flavor will be taken out.

Pressed Beef. (262)

Boil small pieces of beef until very tender, pack them closely in a square tin, with another one covering the meat; put on it a weight, and press over night. Slice thin.

Pork Stew. (263)

Cut pork into small pieces, and fry in the bottom of the kettle; add boiling water and a little pepper, and slice in raw potatoes; put in dumplings; cook 20 minutes.

Raw Beefsteak, Chopped Fine, (264)

Seasoned with butter, pepper and salt, and cooked slowly in a little water, makes a delicious breakfast dish.

Roast Turkey or Chicken. (265)

Remove all pin-feathers and singe. Take out the heart, liver and gizzard, wash, and boil them until tender. Wash the turkey thoroughly, and wipe out with a cloth until all water is removed. Chop the heart, liver and gizzard finely, and add to these enough bread and crackers to make the amount of dressing required. Over this pour the water in which the liver, etc., have been boiled, and enough more to thoroughly moisten it; add about $\frac{1}{2}$ cup butter, sage, pepper and salt to taste; chop all together. Stuff the turkey and sew with twine. Tie the end of neck, and fasten legs and wings closely to the body with twine. Put in dripping-pan with salt, butter and water, and baste often. From 3 to 5 hours will be required for roasting, according to size of turkey.

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Sausage Roll. (266)

Roll out biscuit dough $\frac{3}{4}$ in. thick; spread with sausage meat, make into a roll and bake; cut in slices.

Stuffed Fresh Ham. (267)

Remove the bones from a fresh ham that weighs not over 10 lbs.; rub the inside with pepper, salt and sage, and fill the space, made by removing the bones, with a highly seasoned dressing; fasten together; place in a pan rind down, and add a little water; bake; in $\frac{1}{2}$ hour remove the rind, and rub the ham with pepper and salt; baste often, and one hour before serving, rub the entire surface with sugar. Bake about 4 hours in all. Serve hot or cold.

Veal Loaf. (268)

3 lbs. lean veal chopped fine, 9 milk crackers rolled fine, 3 beaten eggs, salt, pepper and butter the size of an egg; mix well together, form into an oblong loaf, and bake 2 hours in a slow oven.

Veal Scallop. (269)

Chop cold roast veal very fine; put a layer in the bottom of a pudding-dish, season with pepper and salt, cover with a layer of powdered crackers, and bits of butter; wet well with milk; continue until the dish is full; wet the whole with broth and milk; invert a tin pan over it so as to retain the steam, and bake $\frac{1}{2}$ hour.

Veal Stew. (270)

Cut 2 lbs. veal into small pieces; add 3 pints water, 1 sliced onion, pepper and salt, and let it boil 1 hour; then add sliced potato, and put in the dumplings. Boil $\frac{1}{3}$ hour. Remove the dumplings and meat, add a little butter to the broth, and thicken it with flour; pour over the meat.

Ham Toast. (271)

Cut rounds of bread with a cake-cutter; toast, butter, and arrange on a dish. Have ready 1 lb. cold ham finely minced, mixed with the beaten yolk of 1 egg, 4 tablespoonfuls cream, and a little pepper. Heat it and spread it on the toast. Milk may be used instead of cream, if $\frac{1}{2}$ teaspoonful of butter is added to it. This is a good way to use the remains of cold ham.

SALADS.

Mayonnaise Dressing. (272)

PUT the yolks of 2 eggs into a dish; beat with a silver fork 1 minute; add $\frac{1}{2}$ teaspoonful salt, a little cayenne, and $\frac{1}{2}$ teaspoonful mustard; work well together and add, drop by drop, about $\frac{1}{2}$ pint olive oil; stir rapidly while adding the oil; after adding 1 gill of oil, alternate occasionally with a few drops of lemon juice or vinegar; if too thick, add more vinegar.

Chicken Salad. (273)

Boil 1 chicken until very tender; when cold, remove the skin, and cut the meat into dice; wash and cut the white part of celery into $\frac{1}{2}$ in. pieces, and throw them into a bowl of cold water. When ready to serve, dry the celery and mix $\frac{2}{3}$ pint celery with 1 pint chicken, salt, pepper and $1\frac{1}{2}$ cups of mayonnaise dressing. Serve on a platter garnished with celery tips or lettuce leaves.

Lobster Salad. (274)

Boil, open and cut into pieces, 1 large lobster, and stand it aside until cold; when ready to serve, mix with $\frac{1}{2}$ pint cold mayonnaise. Garnish a salad-dish with crisp lettuce leaves, put the salad in the center, and serve.

A Good Table Mustard. (275)

Moisten 2 tablespoonfuls of corn-starch with a little cold water; add $\frac{1}{2}$ pint boiling water; stir until it boils; remove from the fire, and add 2 tablespoonfuls vinegar, 2 teaspoonfuls ground mustard, 1 teaspoonful salt and a little cayenne; keep closely covered.

VEGETABLES.

BOIL fresh, young vegetables in hard water ; a little salt will harden it at once. Boil dried vegetables in soft water ; a little soda will soften it. Boil medium-sized onions 1 hour ; green corn, 30 to 35 minutes ; peas and asparagus, 35 to 45 minutes ; potatoes, $\frac{1}{2}$ hour ; cabbage and cauliflower, 25 to 30 minutes ; young carrots and turnips, 45 minutes,—when old, 1 hour ; green beans, 45 minutes to 1 hour ; beets, $1\frac{1}{2}$ hours in summer, 3 hours in winter ; summer squash, 30 minutes.

Potatoes, at any time in the year, may be made mealy, if well washed and left to stand in cold water 2 hours before boiling.

Beets are very nice baked, instead of boiled.

Baked Beans. (276)

Soak 1 pint beans over night. In the morning, pour off the water, and set over the fire in fresh, cold water ; add a piece of pork, and cook until beans are soft ; put into a bean-pot ; add a little sugar or molasses ; cut the rind of the pork, and place it in the center of the beans ; add more salt, if necessary, and bake 3 or 4 hours.

Creamed Cauliflower. (277)

Boil in salted water until tender ; add 1 cup milk or cream, a very little flour, and season with butter, pepper and salt.

Succotash. (278)

Put 1 pint beans into 1 quart cold water ; add $\frac{1}{4}$ lb. salt pork cut in thin slices ; boil 20 minutes ; add 1 quart corn

cut from the cobs, and boil 20 or 25 minutes; season with pepper and a little butter.

Creamed Potatoes. (279)

Cut cold boiled potatoes into dice, and place in a sauce-pan with 1 cup sweet milk, 1 tablespoonful butter, and $\frac{1}{2}$ teaspoonful salt. When they come to a boil, stir in 1 teaspoonful corn-starch dissolved in a little cold water.

Escalloped Potatoes. (280)

Put a layer of sliced raw potatoes into a deep dish; season with pepper, salt and bits of butter; continue until the dish is nearly full. Pour in milk enough to cover the potatoes, and bake about 2 hours.

Fried Potatoes. (281)

Fry 2 or 3 slices of salt pork a little; slice in raw potatoes; pour in about 2 tablespoonfuls of water; cover and cook about $\frac{1}{2}$ hour, stirring occasionally with a knife.

Mashed Potato. (282)

Boil the potatoes until soft; mash thoroughly; add salt, pepper, butter, and milk or cream enough to mix in nicely.

Potato Balls. (283)

2 cups mashed potatoes, 2 beaten eggs, salt, pepper, and 2 tablespoonfuls melted butter. Form into balls, roll in flour and fry in hot lard.

Potato Puff. (284)

To the mixture for potato balls, add 1 cup milk; beat well together, put into a deep dish, and bake until brown.

Quirled Potatoes. (285)

Boil, mash and season the potatoes. Put through a colander into the dish in which you wish to serve them.

Saratoga Potatoes. (286)

Pare potatoes, and slice thin into cold water. Drain well, and dry in a towel. Fry a few at a time in hot lard; salt as you take them out, and lay them on brown paper to take out the fat. Nice for lunch or picnics.

Small Potatoes. (287)

Pare them, and boil in salted water, but do not boil them soft; roll in beaten egg, then in cracker crumbs, and fry in lard until a light brown.

Corn Cooked in Milk. (288)

Cut the corn from the cob, and pour milk over it; put it into a double boiler, and cook 15 or 20 minutes. Add butter and salt, and serve hot.

Mock Oysters. (289)

$\frac{1}{4}$ teaspoonful soda stirred into 1 cup stewed tomato; add 1 pint milk and 1 pint water, and let it come to a boil. Add salt, pepper, and butter to taste. To be served with crackers like oysters.

In Boiling Cabbage,

A small piece of charcoal in the kettle with it will remove the smell.

CANNING, ETC.

Blackberry Preserves. (290)



TEN lbs. blackberries, 4 lbs. sugar, 1 pint vinegar; cook until it will thicken when cool.

Canning Berries. (291)

Pick over the berries, add water enough to cover the bottom of the kettle, and let them come up to a boil. Rinse cans in hot water, place hot cloth around each, fill with berries and the juice or hot water, and seal.

Canning Fruit. (292)

Cover the pared fruit with water, and boil until tender. Put the fruit into cans; make a syrup of the juice and sugar, pour over the fruit, and seal.

Cranberry Sauce. (293)

1 quart cranberries, 1 cup boiling water, and 1 pint sugar. Put the cranberries and water in a porcelain kettle, and boil for 20 minutes. Add the sugar, and cook 10 minutes longer. When done, turn into a mold.

Citron Preserves. (294)

Pare and remove seeds, and cut into small pieces. Put the citron into water in which 1 tablespoonful alum has been added to every quart, and boil until it looks clear. Drain the citron; add $\frac{3}{4}$ lb. sugar to 1 lb. citron, slice in lemon, add a little water, and simmer until tender.

Jellies.

(295)

Currants, blackberries, crab-apples and grapes make the best jelly.

Remove the stems and wash the fruit; cover with water, and boil until soft. Put in a flannel bag, and hang up until all the juice is drained out; measure the juice, and add an equal quantity of granulated sugar. Boil, and skim off all the scum. When a drop of jelly will adhere to the spoon when it is poured from a spoon into the dish, it is done. While it is hot, pour into jelly-tumblers which have been rinsed in water. When cold, cut out paper the size of the tumblers, put over the jelly, and over it pour a little mutton tallow to prevent moulding; put on the tumbler covers, and keep in a cool dark place.

MRS. W. M. JONES.

(For Cranberry Jelly, see page 76, No. 345).

Rhubarb Jam.

(296)

To every pound of rhubarb, allow 1 lb. sugar and 2 oz. candied lemon-peel. Cut up the rhubarb, add sugar to it, and let it stand for 24 hours, or until the sugar is dissolved. Pour off syrup, and boil for $\frac{3}{4}$ hour; then add the rhubarb and lemon-peel cut fine, and boil the whole for at least an hour.

Fried Apples.

(297)


Fry slices of fat pork, take them out, and fill the spider with sour apples; pour in a little water, and cook until soft. Add sugar, and serve hot with meat and potatoes.

A Nice Way to Bake Apples. (298)

Fill an earthen dish with cored apples; add 1 cup sugar, and cover. Bake slowly until soft. Serve with cream.

PICKLES, ETC.

Brine for Meat. (299)

OR 12 lbs. of meat, use 1 lb. salt, $\frac{1}{2}$ pint molasses, $\frac{1}{2}$ oz. saltpeter, and water enough to cover the meat; boil all together $\frac{1}{2}$ hour, and pour over the meat.

Chili Sauce. (300)

25 ripe tomatoes, 2 peppers, 3 onions; chop fine and mix together; add 6 tablespoonfuls sugar, 4 cups vinegar, and 3 tablespoonfuls of salt. Boil 20 minutes. Bottle.

Hyden Salad. (301)

1 gallon cabbage, $\frac{1}{2}$ gallon green tomatoes, 3 onions, all chopped fine; add $\frac{1}{2}$ gallon strong vinegar, 4 tablespoonfuls salt, 2 of ginger, cloves and mustard, 1 tablespoonful cinnamon, and $1\frac{1}{2}$ lbs. brown sugar. Boil all together $\frac{1}{2}$ hour.

Good Pickles. (302)

Take any quantity of small green cucumbers. Make a brine in the proportion of 1 large handful of salt to 3 quarts of water; when boiling hot, pour over the cucumbers. Do this 3 days in succession, letting them stand in the brine; drain and scald 3 days in succession in vinegar; drain again, and pack in jars with radish roots and spice, if desired. Cover over the top with horse-radish leaves, and keep well covered with good vinegar. These pickles will keep a long time.

Pickle Lily.

(303)

1 peck green tomatoes, 1 large head of cabbage, 6 green peppers chopped fine; chop the tomatoes and cabbage, and cook until tender in salt water; cook peppers in water, and save the juice to add to cabbage and tomatoes; sweeten and salt to taste; add mustard seed, cloves and cinnamon, if you like. Put in jars, and pour in vinegar enough to cover.

(See another recipe for Pickle Lily, page 76, No. 347).

To Pickle Fruit or Berries. (304)

With 7 lbs. of fruit, use 2 lbs. sugar, 1 quart vinegar, 1 oz. cloves, 1 oz. cinnamon; put the spice into a bag; put the vinegar, spice and sugar together, and make a syrup; then cook the fruit in it until done.

Ripe Cucumber Pickles. (305)

Pare ripe cucumbers, and cut into 8 or 10 pieces; put into a kettle of cold water with 1 teaspoonful of alum to 2 quarts of water; boil until clear, but not too long; cover with the syrup used for fruit or berries.

Grape Catsup. (306)

5 lbs. ripe grapes boiled and sifted, $2\frac{1}{2}$ cups brown sugar, $\frac{1}{2}$ pint vinegar, 1 heaping teaspoonful each of cloves, cinnamon, allspice and pepper, and $\frac{1}{2}$ tablespoonful salt. Boil 1 hour.

Tomato Catsup. (307)


12 quarts of tomatoes boiled down to 6 quarts; 2 tablespoonfuls each of salt, pepper and mustard, and 1 tablespoonful each of allspice and clove; when cold, add 2 quarts of vinegar.

Spiced Currants. (308)

7 lbs. ripe currants, 3 lbs. sugar, 1 pint vinegar, 1 tablespoonful each of cinnamon and clove; let it simmer all day; put in cans or bottles. It will keep for years.

CANDIES.

Chocolate Caramels. (309)

OIL together 1 cup of molasses, 1 cup sugar, 1 cup chocolate, and $\frac{1}{2}$ cup milk. Boil until it will harden when dropped in cold water. When nearly done, add butter as large as an egg. Stir a few minutes, and pour into buttered dishes. When nearly cold, mark in little squares with back of knife.

Chocolate Creams. (310)

2 cups powdered sugar, $\frac{1}{2}$ cup of cold water. Beat water and sugar together 1 minute, then put on the stove, but do not stir it; boil 5 minutes; take off, and let the saucepan stand in cold water; stir until mixture becomes creamy; make into balls, and dip into chocolate which has been melted by setting a dish of grated chocolate into hot water. Put on a buttered dish.

Cocoanut Candy. (311)

2 cups white sugar, 1 cup water; boil 6 minutes over a quick fire. Stir in grated cocoanut, and remove from the fire. Turn into pans, and mark in bars when nearly cold.

Cream Candy. (312)

2 cups granulated sugar, 1 cup water, 1 tablespoonful vinegar; boil, but do not stir. When it will harden when dropped in cold water, remove from the stove. When it

is nearly cool, pull it, working in vanilla flavoring at the same time. Cut in small bits, and put into a cold room.

Crystal Candy. (313)

Take a piece of white paper, turn up the sides and ends, pinning the corners so as to form a box. Put on the stove, and put 1 cup of white sugar into it, with water enough to wet it thoroughly, and a little lemon extract. Boil until crisp; then slide from the stove into a pan of cold water.

Lemon Drops. (314)

Upon $\frac{1}{2}$ lb. powdered or confectioner's sugar pour enough lemon juice to dissolve it, and boil it to a thick syrup. Drop on buttered plates, and let it harden.

Maple Sugar Candy. (315)

4 cups of maple syrup, or maple sugar melted in water; boil until crisp; just before taking from the fire, put in butter the size of an egg, and add butternut or walnut meats. If preferred waxy, do not let it cook so long.

Molasses Candy. (316)

1 $\frac{1}{2}$ cups sugar, 1 cup molasses, $\frac{1}{2}$ cup water, 1 teaspoonful vinegar, and a little piece of butter; boil until it will harden in water; put in buttered tins until nearly cold, and then pull; cut in small pieces, and let it harden.

Peanut Candy. (317)

Boil 1 cup brown sugar and 1 tablespoonful of water together, stirring constantly until it will harden in water. Then stir in 1 cup of shelled peanuts, and put on buttered tins.

Peppermints. (318)

2 cups sugar, 1 cup water; boil 5 minutes, and flavor with 1 teaspoonful of peppermint. Stir until thick and drop on buttered tins.

Roll-a-bobs. (319)

Boil maple sugar or maple sugar and water until it will become white when stirred; roll into little balls.

Pop Corn Balls. (320)

Pop the corn, and take out all the hard kernels. Take a quantity of molasses, and boil until it will hair off the spoon; pour over the corn, mix well, and ball as soon as it cools a little.

To Sugar Pop Corn. (321)

Put into a pan 1 cup sugar, 3 tablespoonfuls of water, 1 tablespoonful butter; boil until ready to candy. Put in 3 quarts of popped corn. Stir briskly until the candy is evenly distributed over the corn. Set the pan off from the fire, and stir it until it is cooled a little, and each kernel will be crystallized with sugar. Use a little red sugar for coloring, if you wish. Nuts can be prepared in this way.

Fudge. (322)

2 cups sugar, $\frac{3}{4}$ cup milk, 2 squares Baker's chocolate grated, butter the size of an egg. Boil briskly from 5 to 10 minutes; just before taking off, add 1 teaspoonful vanilla, then beat until it begins to sugar. Pour into buttered pans, and cut in squares before cold.

INVALID RECIPES.

Apple Water. (323)



ARE tart, juicy apples, and cut them in slices; take about $\frac{1}{2}$ pint of them, and pour over $\frac{1}{2}$ pint boiling water. Let this stand until cold, and serve in a glass with chipped ice. This is a pleasant and beneficial drink in fevers.

Beef Cake. (324)

Take a tender piece of steak, trim off fat, chop fine, and make into a flat, round cake. Broil on a wire broiler, turning frequently. It should be moderately rare. Sprinkle with a little salt, and put a bit of butter on it.

Beef Tea. (325)

Take 1 lb. lean steak, chop fine, and cover with 1 pint cold water; let it stand 4 or 5 hours. Then put it on the stove, and let it simmer about $\frac{1}{2}$ hour; season with pepper and salt.

DR. B—.

Brown Bread Coffee. (326)

Dry crusts of brown bread in the oven, taking care not to burn them. When dried, pour over boiling water, cover and let them steep awhile. Serve hot, the same as coffee.

Cracker Toast. (327)

Toast crackers; moisten with salted water. Pour over them cream, hot milk or melted butter. Toasted bread can be used instead of crackers.

Crust Coffee. (328)

Dry crusts of bread in the oven, and toast very brown; cover with cold water, and let it stand a half hour before drinking.

Chicken Broth. (329)

Cut up the chicken; allow 1 pint cold water to 1 lb. meat; add 1 tablespoonful rice. After it comes to a boil, let it simmer for 2 hours. Strain, and season with salt and a little pepper.

Chicken Panada. (330)

Take half the breast of a chicken, remove the skin and fat, cover with water, and let it simmer for 2 hours. Take it from the broth, and cut in small pieces; press them all through a wire sieve. Add the broth to the chicken, and season with salt; add 4 tablespoonfuls cream, and let it all scald.

Clam Broth. (331)

Wash 6 hard-shell clams, and place them in a kettle over the fire with 6 tablespoonfuls of boiling water. When the shells open, remove the clams. Strain off the juice, season with salt and pepper and serve. If liked, $\frac{1}{2}$ pint of milk can be added, with a little butter and flour to thicken it.

Cornmeal Gruel. (332)

Two tablespoonfuls of cornmeal to 1 quart of boiling water and 1 teaspoonful of salt. Cook for about 2 hours, and prepare like oatmeal gruel (see page 74).

Egg-nog. (333)

Beat the yolk and white of 1 egg separately until very light, add 1 teaspoonful sugar to yolk, and stir together lightly; put in a tumbler, and stir in milk enough to fill the tumbler.

Farina. (334)

2 tablespoonfuls farina, 1 pint milk, salt, 3 teaspoonfuls sugar, 1 egg. Scald the milk, beat the farina with the yolk of the egg, adding a little water. When the milk boils, stir in the farina, and let it boil 15 minutes. Take it off the stove, and stir in the white of the egg, beaten to a stiff froth.

Hot Milk. (335)

Heat milk in a double boiler. If one is fatigued, the best restorative is milk, as hot as it can be sipped. This is a good stimulant.

Milk Porridge, No. 1. (336)

1 tablespoonful of flour, 1 pint of milk. ~~Make~~ this like custard, in a double boiler. Cook about 15 minutes, strain, beat with an egg-beater, and add a little salt.

Milk Porridge, No. 2. (337)

1 tablespoonful each of Indian meal and wheat flour wet to a paste with cold water, 2 cups boiling water, 2 cups milk, $\frac{1}{2}$ teaspoonful salt. Boil paste in hot water 20 minutes, add the milk and cook 10 minutes more, stirring often.

Mutton Broth. (338)

Cut 2 lbs. lean mutton into small pieces, removing fat. Cover with 3 pints cold water, and simmer slowly 3 hours. Pour off the liquor and let it cool; remove the fat from the top; heat; add salt and pepper, and hot water if it is too rich.

Oatmeal Gruel. (339)

1 quart of boiling water, 3 tablespoonfuls of oatmeal, 1 teaspoonful of salt. Let this boil in a double boiler for about $2\frac{1}{2}$ hours. Strain, and add 3 tablespoonfuls of cream. Beat to a foam with an egg-beater.

Orangeade. (340)

Slice 2 oranges and 1 lemon, pour over them a quart boiling water, and sweeten to taste; place on the ice to cool.

Puffed Cracker. (341)

Cover the square crackers, known as soda biscuit, with cold water, and when it is absorbed place in the oven until thoroughly heated and puffed. Serve with a little salt, and a few spoonfuls of sweet cream whipped and placed on them.

MISCELLANEOUS RECIPES.

Mrs. L. H. Noble's Cake. (342)

THREE cups sugar, 1 cup butter, 2 cups sweet milk, 1 cup raisins, 3 eggs, 3 teaspoonfuls baking powder, $\frac{1}{2}$ teaspoonful each of nutmeg, cinnamon and cloves, 5 cups flour. 3 loaves.

Strawberry Sherbet. (343)

2 quarts strawberries, 1 pint sugar, $1\frac{1}{2}$ pints water, 1 tablespoonful gelatine. Mash the berries and sugar together, and let them stand 2 hours. Add 1 pint water to strawberries, and strain. Dissolve the gelatine in $\frac{1}{2}$ pint boiling water, add to the strained mixture, and freeze.

Meat Pie. (344)

Butter a baking-dish; put in it a layer of bread crumbs, then a layer of chopped meat (odds and ends will do), salt, pepper, butter and gravy; water, if needed; continue until the dish is full. Soak a cup of bread crumbs in a pint of milk, and boil a short time; when cold, beat in an egg, spread it over the top of the dish for a crust, and bake until brown.

Cranberry Jelly. (345)

Pick over and wash the cranberries. Put into a preserving-dish with 1 pint water to 1 quart berries. Cook until the berries are soft, mashing them against the sides of the kettle. Turn into a cheese-cloth to drain. Measure the juice, and allow an equal quantity of sugar. Boil the juice 15 minutes, then add the sugar, remove the scum, and when it thickens on the spoon, turn into glasses. Rub the pulp that remains through a sieve, add an equal quantity of sugar, and simmer $\frac{1}{2}$ hour, or until thick like marmalade.

Pickled Cauliflower. (346)

Remove the leaves from the cauliflower, cut into quarters, and slice thin. Sprinkle well with salt, and set aside for 48 hours. Drain off the salt liquor which has formed; over the cauliflower pour hot vinegar in which has been boiled for each quart of vinegar, 1 oz. of salt, $\frac{1}{4}$ oz. black peppercorns, 2 sticks mace, a little cinnamon, and some cloves. Place in jars, cover, and let stand until it is cold; then fasten tightly.

Pickle Lily. (347)

3 quarts chopped green tomatoes, 2 quarts chopped cabbage, $1\frac{1}{2}$ pints chopped green peppers, 1 pint vinegar, 1 cup brown sugar, 1 teaspoonful each of cloves, cinnamon, salt, and nutmeg. Drain the tomatoes well before mixing, then put all into a kettle and cook slowly 5 or 6 hours.

Cream Sauce. (348)

Mix 1 cup cream and $\frac{1}{2}$ cup powdered sugar; flavor with lemon or vanilla, or a little jelly; beat until light; add beaten white of 1 egg.

Foam Sauce. (349)

Beat whites of 2 eggs until light, and add gradually 1 cup powdered sugar; when well mixed, add juice of 1 lemon, and beat in slowly 1 cup of boiling milk.

Fruit Syrup Sauce. (350)

The juice from canned fruit can be used.

Take 1 cup syrup, and to 1 teaspoonful corn-starch add a little sugar; then mix all together, boil 5 minutes, and stir in 1 teaspoonful butter.

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A star (*) indicates that the Recipe is used **Without Eggs**.

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| Mrs. L. H. Noble's Cake, | 75 |
| Strawberry Sherbet, | 75 |
| Meat Pie, | 75 |
| Cranberry Jelly, | 76 |
| Pickled Cauliflower, | 76 |
| Pickle Lily, | 76 |
| Cream Sauce, | 76 |
| Foam Sauce, | 76 |
| Fruit Syrup Sauce, | 76 |

